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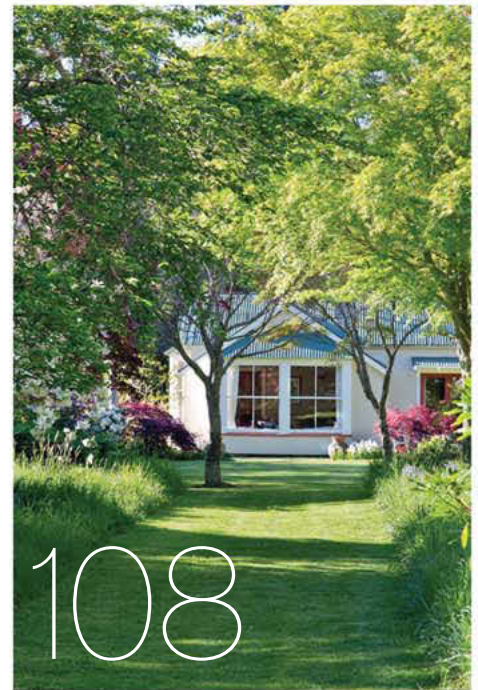

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(Source: Nielsen CMI Q4 2013-Q3 2014)



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THIS IS OUR HOME



ABOVE Sally Duggan with her daughter Kate.



ABOVE Sandra Close's daughter Jessica was given free rein to choose decorative elements for her parents' new Christchurch home, including this graphic patterned wallpaper by American designer Kelly Wearstler, Imperial Trellis; see more on page 16.

From the editor

I LEARNED TO SPOT THEM. Two women who, despite decades of age difference, wore a familial badge – an identical smile, perhaps, or a perfectly matched fashion sense – and an air of easy pleasure in being together.

Over the past month of *NZ House & Garden* House Tours in Auckland, Cambridge and Wairarapa, I've stood in dozens of different beautiful rooms and watched thousands of tourgoers, including plenty of these happy mother-daughter duos.

There was, for example, the pair on the Cambridge tour: they'd driven from different directions (the mother from Tauranga; the daughter from rural Te Awamutu), leaving behind jobs and kids and husbands for a few hours of indulgent girl time. They looked alike, but the mother's hair was shorter and city-cropped. She touched me on the arm and said, "Thank you. It has been a magic day." I knew the magic was mostly to do with being with her daughter, but I loved that our tintacks tour work (house scouting and ticket issuing and parking logistics and all the rest) had transmuted into a golden occasion for her.

It was a rewarding moment and I thought of it today because adult mother-daughter duos feature prominently in this new Mother's Day issue.

Our lead house on page 16 is a Christchurch new build with richly coloured London-inspired decor touches that are largely the work of the owner's interior designer daughter, Jessica Close. "She has a very good eye, always has... I knew I was in good hands," says her mother, Sandra, fondly.

Elsewhere in the magazine (page 51) we've talked to design and interior experts about the homemaking skills they learned from their mothers. It's a heart-warming piece full of warm feelings and sensible ideas on everything from creating a beautiful dinner table to keeping the taps polished.

And then there's my daughter Kate, who got married last month and who features with me in the editorial picture (above). Kate and her new husband Mark now live close to the *NZ House & Garden* offices and every so often I pop in to see her after work. We drink wine and talk about friends and books and movies and – increasingly – about houses. With the wedding behind them, Kate and Mark are talking about saving for their first home. It is a new phase; but I am loving it and even beginning to imagine that sometime in the not-too-distant future Kate and I might enjoy a day together looking at beautiful spaces and talking about her own home ideas.

See you at the next house tour.

Sally



Sign up for Sally's email newsletter at nzhouseandgarden.co.nz.

WEDDING PORTRAIT BY ANNA ALLPORT; SALLY'S DRESS BY ANNETTE AUGHTON AND HAT BY DOLLIE VARDIN; KATE'S DRESS BY VINKA DESIGN; FLOWERS BY LEAF AND HONEY

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The judges are...

Meet the two new judges of this year's *NZ House & Garden* Interior of the Year awards

Neil McLachlan *Interior designer*



Neil McLachlan worked in Europe before returning to New Zealand two decades ago, where he has designed and decorated

everything from inner-city apartments to luxury lodges. He's perhaps best known for his non-prescriptive approach to design, tailoring each interior to his client's personality. "My philosophy is to genuinely try to create interiors that suit homeowners as well as the architecture of the building or space. It is all about the clients, not me. I see my role – and in fact responsibility – as creating individualistic homes that meet the personal, social and economic needs of the owners, while being overall designs I can be proud of." The keys to well-designed interiors are a good basic architectural framework (high ceilings, he says, will never go out of style), personal treasures and plant life. "There is no real substitute for indoor trees and cut flowers."

Felicity Brenchley *Architect*



Joining the judge's panel wasn't a difficult decision for last year's Supreme Winner Felicity Brenchley. "I love getting to see what

other people are up to in designing their own and other people's homes." Felicity, whose clever renovation of her kitchen won over last year's judges, is also a registered architect, graduating from the University of Auckland and gaining a master's degree from RMIT University in Melbourne. After eight years overseas, Felicity returned to New Zealand in 2013 to establish her own architectural practice, Crafted Studio, with a focus on residential and small commercial projects. She's also a founding director of ARCO, a design and architecture studio that offers training to disadvantaged youth by involving them in the design of real community projects and products in Northland. *For details on how to enter, go to interioroftheyear.co.nz.*



A TERRIFIC TREAT

"I'm still pinching myself that this has all happened," says Clare Grove, owner of the Herne Bay villa where this month's cover shoot took place (see more of her home on page 56). Clare says it was "a treat" to watch art director Richard Brunton and photographer Belinda Merrie in action and she learned a lot about the styling process and photography – particularly the importance of getting the light just right. "I thought the table setting looked so beautiful with the flowers and tea cups and cakes all laid out," says Clare. "It has honestly been the most wonderful experience."

PHOTOGRAPH: Belinda Merrie

STYLING: Richard Brunton

CREDITS: Macaroons from macaroons.co.nz; flowers from Cartier for Flowers; crystal vase, plates and creamer from Cavit & Co; napkins from Bed, Bath & Table; Ikea rug and other items homeowner's own.

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Talk back



A small inspiration

What an inspiration Lily Duval's 18sqm space was (February issue): well designed, lovingly assembled and packed with well-cherished items. I keep going back to this article! You do not need lots of land, space or money to create a retreat for the soul. Well done, Lily.

Lisa Motley, Motueka

Ed's note: We loved Lily's little space so much that we put it on the cover of our new special issue, Small Spaces, which is on sale now, jam-packed with ideas for downsizing with style. In store for \$15.90 or visit mags4gifts.co.nz. Plus, you can see a video of Lily's home at nzhouseandgarden.co.nz.

We start something wonderful...

After our home featured in your magazine (Boy wonders, November 2014) an auntie in Canada I hadn't seen since I was five years old contacted us. My mother has reunited with two sisters she hasn't had contact with since the passing of their mother in 1976 and

there have been many tears of joy. This is the start of something wonderful and it is all thanks to NZ House & Garden. I am enjoying having aunties and cousins that I haven't really known. From all of us, thank you. Stuart Turner, Cambridge

44 thank-yous – and an apology

I'd like to commend NZ House & Garden on the superb Cambridge house tour, which I did with my mother, aunt and cousin. The weather was perfect and the organisation excellent, but our biggest thank-you has to go to those generous homeowners who opened their beautiful homes to us all. This was our first house tour and now we are "hooked". Louanne Gordon, Central Hawke's Bay

Ed's note: Louanne is absolutely right. The real heroes of our house tours are always the homeowners and this year we owe 44 generous souls a huge vote of thanks. We also, sadly, owe an apology to one homeowner. Penny Vernon's art-filled home in Ponsonby, Auckland was a personal favourite, but we got the name of her architect wrong on the information sheet in her home: it was Malcolm Walker, not Malcolm Taylor.

Season's greetings again

The Easter tree by Mel Chesneau (April issue) captured my attention and I



hung my little Christmas tree's branches with little eggs and birds – a lovely Easter display. Andrea Ramsell, Christchurch



DETAIL OF THE MONTH

We're taken with Clare Grove's artful arrangement of vintage handbags, hung just where the beads and sequins catch the afternoon light on the wall of the master bedroom (see page 65). The talented Auckland homeowner and mother of three has even channelled her passion for purses into writing and illustrating a new children's book called *My Mummy Loves Bags*.

We love your letters



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"We couldn't believe what we saw...our house felt like home from the minute we stepped in."



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STRENGTH TO STRENGTH

This Christchurch house, decorated by a mother-daughter duo, is testament to faith in the city's recovery

WORDS SUE HOFFART / **PHOTOGRAPHS** JANE USSHER



THIS PAGE Kelly Wearstler Imperial Trellis paper lines the walls of the kitchen and living room in Grant and Sandra Close's Christchurch home; the solid oak kitchen joinery is by Lyall Park Joinery and daughter Jessica found the antique brass fittings in London; the vintage light fittings are from The Vitrine in Auckland.
OPPOSITE Sandra (right) and her daughter finish invitations for Jessica's wedding.

THIS PAGE The solid French oak floorboards have a double bevelled edge that contributes to an aged finish; a mid-century rosewood cabinet, which separates the dining and casual sitting room areas, is home to a Haunt Antiques lamp made by pairing a vintage amber glass bottle with a French linen shade.



NO ONE COULD ACCUSE Grant and Sandra Close of making conventional construction choices. Not for them the predictability of open-plan living or neutral-toned walls and an all-white kitchen. Contemporary architectural design has not, in their case, been teamed with minimalist interiors.

Nor have they made obvious decisions about location. Their new home sits on central Christchurch land that officials have deemed the most difficult in the residential building zone – the kind of post-earthquake territory that requires serious geotechnical and foundation work to make it habitable. The Close home is among the first in the city to rise on this type of

land but the couple remain unperturbed by the site’s “technical category three” rating.

“Engineers are clever people,” says Sandra. “They’ve designed this ingenious raft system that allows the house to almost float on the site, so it can move if the earth decides to move.

“It’s not that we’re blasé about the rating – we’ve taken serious steps to mitigate the risks – but this is such a lovely part of the city that’s just going to go from strength to strength.”

The Closes are enjoying ready access to the Avon River, Hagley Park and the city’s slowly emerging, rebuilding commercial heart. This new home, completed in October 2013, is testament to their faith in the region’s recovery. >



THIS PAGE (clockwise from above right) A B&B Italia sofa was re-covered in bottle green linen to suit the open-plan living/dining room's casual seating area; artwork by Michael Parekowhai; the chair is one of a set of French Baumann cafe chairs. Leather Eames chairs and Eames office tables face each other in Grant and Sandra's study area off the kitchen; the artwork is Mark Braunius' *Puppy Love*. An antique Portuguese table near the front door.



THIS PAGE The green sofa in the sitting room has a view of the garden; the curtain fabric is Bennison Crewelwork and the armchairs were re-covered in hand-blocked fabrics; the 1940s brass and glass coffee table is French and the rosewood piano chair is Danish; the sculpture on the wall is by Neil Dawson.

OPPOSITE Two antique Hermès black leather chairs flank the fireplace, which is topped with a vertical slab of Carrara marble; twin handmade sofas from Lawn Interiors (one blue, one green) sit back to back. >





“Like a lot of people here, we are determined to look forward. We want to live here because we truly believe Christchurch has a bright future after the earthquakes.”

The couple have three children, who are all in their 20s. They were fortunate that their previous home in Fendalton, with its strongly reinforced concrete slab construction, had come through the earthquakes unscathed. But as the Close children began leaving the nest, the family home began to seem too large and not quite suited to their changing needs. Sandra and Grant hankered after a more sophisticated way of living.

“We’ve gone from broad open-plan to quite specific areas for different occasions and feelings. Each area has its own purpose and when we enter it we feel as though we rise to that occasion and enjoy it.”

So the library is used for reading and board games, it’s the piano’s designated space and the only room in the house with a television. Guests are generally welcomed into the sitting room, with its fireplace and neighbouring cellar. Architect Thom Craig also ensured the kitchen, dining room and study would fulfil explicit roles.

“He’s a genius with space and light,” says Sandra of Thom, who also worked on their last home and the family’s holiday house near Queenstown.

The interiors, however, became daughter Jessica’s domain after the Closes took a serendipitous trip to London while the house was under construction. >





THIS PAGE Lisa West from Haunt Antiques had these Buddha lamps hidden in a cupboard and didn't want to part with them, says Sandra: "But she very generously did and we love them"; Lisa restored the original stained shades by soaking them in black tea.

OPPOSITE (clockwise from far left) Jessica brought paint samples from England and had them colour-matched using Watty paint; the cushions on the green velvet sofa are trimmed with Claremont fabric. The Village cushion on the black leather chair is from Lawn Interiors. Sandra loves the gleaming black Bakelite top on her chrome art deco drinks trolley, which is sometimes wheeled around the sitting room during larger gatherings. The blue sitting room faces the front entrance and looks through into the kitchen area; a stallion lamp and silver champagne bucket sit on a German walnut 1940s sideboard.



Jessica, their oldest child, was working for a British interior designer when her parents came visiting. Sandra already had plenty of ideas about what would work in their new home but her daughter's talent – and the stylish homes she saw in London – provided further inspiration.

“That trip opened my eyes to how we could live, how we could celebrate design, pattern, colour, layers and textures, and old and new. There's no need to live in white spaces.”

Jessica had free rein to choose velvet sofas for the living room and patterned wallpaper for the kitchen. She offered advice and fabric samples, had Sandra's favourite chairs and sofas re-covered, chose fixtures and fittings, then designed and ordered some of the bespoke pieces that blend with her parents' existing furnishings and art. Most tasks were completed in England, working from a building plan, though she moved back to New Zealand in time to apply the finishing touches on site. >

THIS PAGE The library curtains are in Peter Dunham Samarkand fabric; Jessica designed the large low solid oak coffee table; the ostrich eggs used as tealight candleholders were bought in South Africa; the artwork is by Kim Meek.

OPPOSITE (clockwise from far left) When daughter Emily is home, this is her room; it features a French linen bed cover from Lawn Interiors and a French Louis XVI-style bedside table with marble top. Lewis & Wood wallpaper in the master en suite, with a useful storage cabinet tucked behind the mirror. The guest bathroom's two-tone paint finish is a modern take on a classical dado; the London Round bath is from Burlington, with an old French kitchen table at left. In son Edward's room an antique burr walnut drinks cabinet is used as a bedside table.





THIS PAGE (from top) Inside the front entrance, a pair of gilt French chairs provide a useful resting place for coats and bags. The internal parterre garden includes two standard lemon trees that have been surprisingly fruitful for a first season, as well as conifers and a variety of herbs; Sandra is planning to add two 'Graham Thomas' roses this autumn and is still on the hunt for a water feature.

Sandra was grateful for the help and learned to trust her daughter's design instincts implicitly. "I regret the one time I didn't listen to Jessica and opted for a navy sofa instead of chocolate brown. I'll never do that again. She was right.

"She has a very good eye, always has. As a girl, Jessica absolutely knew what she wanted to wear and would not be told otherwise. She's uncompromising, so I always knew I was in good hands when she worked on this house. She would only accept perfection."

Sandra says the resulting home is comfortable, relaxing and a haven amid the uncertainty and turmoil of a rebuilding city.

Nor does she miss the striking, stark decor of her previous home. "Minimalist houses are stunning in their simplicity but they can be hard work. I like the layers here. It makes housework a lot easier.

"A home should be a place where you can create wonderful memories and events. That's so much more important, rather than thinking, 'Is everything immaculate, what's the trend, what's the resale value?'" ■



Q&A

The secret of a good tablescape is: Things! A table should never be bare. *(Sandra)* My mother gifted me my first piece of Astier de Villatte and I'll always have one of these treasured ceramics on my table. *(Jessica)*

A house needs: Consistency, change and variety. And *always* a bit of black. *(Jessica)* An inviting sofa. *(Sandra)*

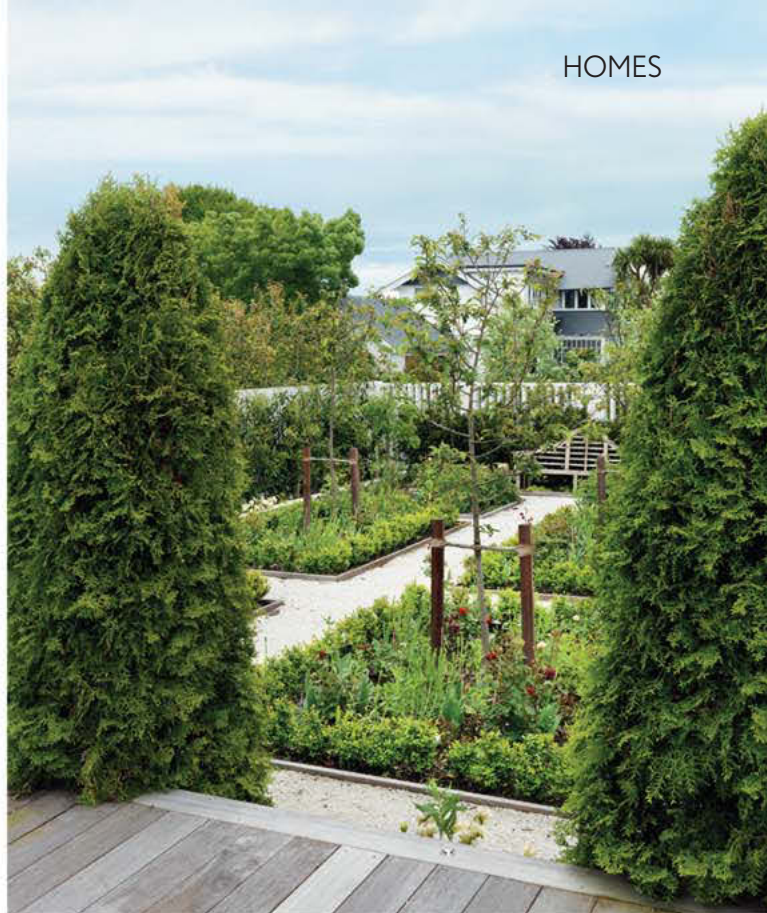
I try to avoid: Art purchased to suit an interior, matching furniture and La-Z-Boys. *(Jessica)* Anything that one sees everywhere. *(Sandra)*

My personal clothing style is: Classic cuts, patterns and the colour blue. *(Jessica)* Mixing everything I like together and hoping for the best. *(Sandra)*

My favourite interior colour is: Green. *(Jessica)* Green. *(Sandra)*

My favourite room is: My study. I can see the front garden and watch the birds. My dog loves being there, guarding. And it is close to coffee and the fridge! *(Sandra)* The blue sitting room. It is perfect – the Bennison curtains, the two back-to-back Albert sofas and the black leather chairs that are worn just the right amount. *(Jessica)*

Sandra and Jessica Close



THIS PAGE (clockwise from top left) The home was built by Christchurch builders GD Frost & Son; topiared standard buxus plants flank the front door in planters from Ironic Art. In the front garden, a crab apple tree dominates each quadrant and is underplanted with roses and buxus hedging by Howard Landscape Artistry. A peaceful seat at the end of a limestone path: "I've had a bit of a colour clash with bulbs and roses bought online so there is some readjustment to be done in preparation for next spring," says Sandra. The back garden overlooks Hagley Park and the path leads to Grant's vegetable garden.



THESE PAGES Taking centre stage in the spacious living area of Pien Faulkner's Karangahape Road, Auckland apartment is a quilt created by her called *Kaleidoscopic Cabbages*; its colours complement furniture bought during her two decades overseas, including a green-painted Indian meat cabinet, a planter's chair (centre right) from Indonesia, with another of her quilts over the back, and a Nigerian wooden lioness chair (by the television).

FEATHERING HER NEST

A colourful inner-city apartment is just right for Pien Faulkner's new lifestyle

WORDS KAREN BURGE / PHOTOGRAPHS JANE USSHER





USUALLY IT'S CHILDREN who fly the nest but, as Pien Faulkner headed into a new phase of her life, it was she who took to her wings. Pien's new dream home is a rooftop apartment in the former George Court's department store building on Auckland's Karangahape Road. But deciding to move from a family home to a one-bedroom apartment wasn't easy, as there was no room for her two children, who are both at university, to live with her.

"My children were in the process of leaving home and they were very supportive, as they both knew they were going their separate ways. I think they realised that it was now my time to have a life of my own after bringing up children and following my ex-husband's career around the world for 20 years."

Born and raised in the Netherlands, Pien was drawn to the diversity and urban energy of Auckland's K Road and felt an instant connection to the art deco-era George Court's building.

"As soon as I walked into the building I just fell in love with it. It was so beautiful and I loved its history as a department store."

The building was converted to residential living in 1993, with the high-stud, timber-floored apartment spaces sold as bare shells, allowing owners to complete their own fit-outs. Pien says the result is a building full of unique dwellings.

Pien, who creates intricate hand-stitched quilts, beadwork, jewellery and handmade boxes, had been clipping pictures of interiors and scribbling notes for years before she found her apartment and, with no one to please but herself, she knew just the look she would create. >



THIS PAGE Day-to-day cooking is not a priority, with so much food on offer along the K Road strip, but Pien loves to cook when family and friends are over.

OPPOSITE (clockwise from top left) Pien with her children Aislinn and Alex, and Zinzan the cat. The detail and colours in Pien's quilting are reflected in Chinese ginger jars; the figurine is Nigerian. Pien's favourite colours – purple and green – make their appearance on the mug rack. The light-filled living area borders the roof terrace and is the perfect spot to read or work; the painting on the wall is by South Island artist Neil Driver.





“It was so liberating to be able to do whatever I wanted, to have exactly what I liked and to my taste. And because we travelled and lived overseas for so long we always had rented houses and apartments that we weren’t allowed to change. Now, if I don’t like where I put a painting, I just take it down and move it.”

The transformation began just days after she took possession at the end of 2013. A glass end wall was rebuilt and double-glazed, the kitchen replaced, the bathroom gutted and refitted, a fireplace installed, the whole apartment repainted, the floor strengthened to take tiles and the outdoor area redesigned.

And, although the layout remains unchanged, the end result is a chic and very personal space that accommodates Pien and Zinzan the cat, with visits from Alex and Aislinn, who are studying in Auckland and Melbourne respectively.

One of her boldest decisions was to lay a floor of black and white chequer-board tiles – a look Pien’s Dutch grandmother had in her home when Pien was a child.

Her favourite colours, purple and minty-green, are picked up throughout the apartment, most strikingly in the kitchen and the opulent bathroom, where she used grid paper and felt pens to design mosaic-tiled walls that give the sense of raindrops falling in a night sky.

The spaces are adaptable to make the most of the compact apartment. Pien’s workroom has sliding walls that open to the living area but, when the children are staying, she pulls down the foldaway bed and closes the area off as a spare room.

The initial move from a five-bedroomed home to a one-bedroomed apartment required some ruthless culling and the help of a good friend who wore a path to the local charity shop with load after load of cast-offs. >



THIS PAGE The high-ceilinged hallway was always going to be a gallery, says Pien, who has built her eclectic collection of New Zealand art over many years.

OPPOSITE (clockwise from top left) Pien loves the flat cushions on the bench seat from Front Room Fabrics; the needlework tartan is by Gian McGregor; above that is a drawing of Gian by her partner Michael Smither. *Bird Watcher* by Kath Batchelor. Pien bought the French armoire in London. The hallway furniture is placed to "extend" the rooms opposite.







"I like the fact that I have decluttered my life," says Pien. "It has been so liberating and so good."

She bought only two new pieces of furniture for the apartment – a glass-fronted cataloguing cabinet, originally from the Victoria and Albert Museum in London, and a magnificent 3m-long oak parquet dining table.

Pien says the space she has created is so perfect she finds it hard to leave. "I remember the plasterer saying to me, 'Is this your design?' and I said, 'No, this is my dream'. I love it here because I feel like I am in the middle of town and part of Auckland life and if I choose to go out I can but if I don't then it's fine."

"In The Hague I lived above a greengrocer's but when I first came to Auckland 25 years ago no one lived in the centre of town; everyone lived in the suburbs. There is much better city living in Auckland now."

And, as for flying the family nest, she says it has been a good move for everyone. "I was a stay-at-home mother and so the children define you, but that is not all you are and it's important that the children see that and mine do see that. They see me as a creative person who is always busy and they know I'll never be bored or lonely as long as I always have plenty of fabric." ■

THIS PAGE (clockwise from top left) In her sewing room/study, Pien prepares quilts on her design wall, which disguises the fold-down bed for guests. Zinzan in Pien's dark-purple painted bedroom; the bed linen comes from Front Room Fabrics. The grand staircase was designed to carry five or six shoppers "walking abreast".

OPPOSITE The Chinese medicine cabinet is perfect to store ribbons, trims and beads for Pien's craftwork; the shelves were built around it; Pien inherited the painting of her father as a boy.



Q&A

Tips for living in a small space: You have to minimise. Making the decisions about what to get rid of was hard but after it was done I felt really liberated. It's great knowing you own only the things you need in life. You are no longer weighed down by possessions.

Renovation challenges: I loved the whole process and had no nightmare moments. I had an amazing builder who was very open-minded and could translate my vague descriptions and amateur drawings to the other tradesmen. I met lots of great people who were passionate about their trades or professions and very willing to help with decision-making.

Best spots to relax: In winter in front of the fire with the cat watching a movie, reading a book or quilting. In summer, the roof terrace. I hardly notice the background hum of the motorway; it gives me a feeling of life going on around.

Best expert advice received: I'm not sure I got any, or that I was even listening out for it. I took both my children's advice in buying the apartment and after that it was all my vision. I did get help with the lighting as I had no idea what the possibilities were and the kitchen was designed by Lyness Kerr. I showed her a few pictures of what I liked and she got me within 15 minutes.

Pien Faulkner



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NZHOUSE
& GARDEN

ANTENNA

Seven pages of news and design trends

STYLING TRACEY STRANGE WATTS; PHOTOGRAPHY BELINDA MERRIE

Contrasting materials work well when it comes to design. This Hanne Willmann vase – with its mix of heavy concrete and airy glass – illustrates the concept perfectly. Delicate blooms, affixed to the wall with office tape, take the concept of contrast further still. Willmann vase by Menu \$208 from Simon James Design, simonjamesdesign.com.

News

Intriguing snippets from our trend-spotters



LUISA BRIMBLE FOR ARENT&PYKE

What the well-dressed wall is wearing

Struggling to find the right wallpaper, but know a fabric that would look perfect? Well, have you ever thought about using that fabric on your walls? That's what interior designers Juliette Arent and Sarah-Jane Pyke of Australia's Arent&Pyke decided to do at this Potts Point apartment in Sydney, using Pierre Frey's hand-blocked Macao fabric in lieu of wallpaper. You could try it too. All you need is a bottle of liquid starch and some beautiful fabric: then soak your material, stick it to your wall and smooth it out. There are lots of tips and tricks online; we recommend the excellent tutorial on designsponge.com before you get started.



In the drop zone

Arne Jacobsen's pretty Drop chairs were designed in 1958 for the Radisson Blu Royal Hotel in Copenhagen and, 50 years later, are being relaunched. Available soon from cult.co.nz.

POTTED REVIVAL

If you're struck by a sense of déjà vu while viewing Rachel Carley's pastel-hued ceramics, don't be alarmed. The Auckland-based ceramic designer intends her pieces, inspired by found forms, to evoke the warm hug of nostalgia. "The intention was to create a ceramics collection that brought together a motley aggregate of waifs and strays, providing an afterlife for demoted objects," says Rachel. These spurned pieces can date from as early as 1850 and as recently as the 1980s and Rachel often tinkers with small aspects of the original design to update them for her own collection.



Simply marbleous!

These Italian table lamps are available with a black Marquina marble or white Carrara marble base, whichever flicks your switch. At sarsfieldbrooke.co.nz.



LOVE THOSE BUMPS!

Auckland blogger Mel Chesneau (styledcanvas.com) keeps and eye out for new trends: I love that ceramics are getting more and more organic in their shape and form. It opens the path for respected artists like Philadelphia-based Jessica Hans to experiment and create these colourful, bumpy works of art. Though I'd be grateful for any of her work, I'm absolutely swooning over her vases, which are at the height of the current ceramic trend. A perfect gift for Mum too, coupled with some lovely stems of flowers of course. Raver vase \$216 from douglasandbec.com.



CYCLING ON THE CEILING

This Melbourne terrace house takes bicycle storage to a whole new level – literally – by hoisting the family's bicycles up to the ceiling when they're not needed. "Small inner-city terraces are great places to live but they are usually dark and always short on storage," says architect Hannah Tribe of Australia's Tribe Studio. "We decided to meet both these problems with a single solution – a double-height space that lets light from the sky shine directly into the middle of the house and also makes room for hoisting bikes up. It's the garage." Genius.

FLOOR SHOW

A bold and beautiful rug is a great solution for renters who are looking to make a serious design statement in their homes but aren't allowed to make more permanent changes (such as ripping up that ugly carpet in the living room). A good-looking rug not only functions as an artwork for the floor, bringing colour and pattern into rooms where painting or wallpapering is not an option, but can also be used to help define "rooms" in open-plan spaces. Depending on the size of the rug, it could even do a good job of covering up that unsightly carpet. Best of all, you can take a rug with you when you move. Hydra rug from the Camilla collection POA from designerrugs.co.nz.



3 DREAM DATES

LACE COLLARS AND CALICO

Frances Hodgkins was a keen observer of textiles – their colours, textures, patterns – not to mention of other women's clothes. She often mixed patterns in her own outfits and the juxtaposition of different fabrics is a feature of many of her artworks. This exhibition explores that interest, bringing together works from the Auckland Art Gallery, Te Papa, the Alexander Turnbull Library, the Hocken Collections and the Dunedin Public Art Gallery. 25 April-16 August, Dunedin Public Art Gallery, dunedin.art.museum

WINTER SOLSTICE AOTEAROA

We like the idea of stepping back in time for the night to mark the winter solstice at New Zealand's very own standing stones. The night begins with a short presentation on ancient star lore and solstice astronomy before watching the sun set over the winter solstice heelstone.

20 June, Stonehenge Aotearoa, 51 Ahiaruhe Rd, Carterton, stonehenge-aotearoa.co.nz



STONE SCULPTURE COURSE

Can't find the right sculpture for your garden? At this day-long course in Auckland, potter Gillian Elmslie will teach you how to do it yourself in soft stone, which Gillian says is one of the most accessible mediums to work with, allowing even beginners to realise their ideas quickly. Bring a small sharp knife, rubber gloves, old clothes – and plenty of ideas. 2 May & 7 November, Selwyn College, Auckland, selwyncomed.school.nz >



Facelift à la française

As part of an estimated \$2 million worth of conservation, repair and earthquake strengthening work on Port Chalmers' iconic Iona Church (1871-72), its bell tower clock has been given a fresh new face imported direct from la belle France – just like the latest fashions in the days when it first ticked into life. Replacing the old, much-patched surfaces are four new faces in white flashed opal glass, imported from France in 100 precision-cut pieces and hand-fitted into the four sides of the clock by a specialist glazier. Overseen by conservation architects Salmond Reed, the cast-iron surrounds and numerals were removed and spruced up, new dials and mechanisms installed and... voilà. "To the delight of the Historic Iona Church Restoration Trust, the contract team and local residents alike, time has ceased to stand still in Port Chalmers," says the Salmond Reed team proudly. Meanwhile, work on the rest of the church continues...



SMALL WORLD

These terrariums are much more than just tiny gardens; they're worlds in miniature, in which we wouldn't be at all surprised to see a very small dinosaur wander by... Forest World terrariums from \$59 at bioattic.co.nz.

PUFFIN STUFF

E-readers and tablets are all well and good, but there's nothing quite like holding a beautiful book in your hands. Each book in Puffin's *In Bloom* series, including *A Little Princess*, *Heidi*, *Little Women* and *Anne of Green Gables*, with covers illustrated by Anna Bond of Rifle Paper Co, is sure to be treasured for years to come. A perfect present for mothers and daughters alike. Distributed here by Penguin NZ (\$26 each, hardback).



ME & MUM

Mount Maunganui-based mother and daughter duo Helen Dennett and Leah Jackson co-own online store Love Nest, love-nest.co.nz, where they sell their handmade homewares. Leah talks about the pair's love for being creative – and what it's like to work with her mum.

How did Love Nest start? The first thing we made were some cushions. Then a friend asked if we could make her some and, through word of mouth, we started getting more and more requests. We branched out with more colours and started screenprinting designs. At first, we were selling them in markets around Auckland, where we lived at the time, but then we decided we wanted our weekends back so we started the store.

When did you move to your current workshop? We were originally doing all the screenprinting for the cushions in my living room and it just got to the point where you couldn't move because everything was drying on the floor. So we hired a little garage and then my husband and I moved down to the Mount about six months ago and we managed to hire a big warehouse. Mum and Dad decided to move down a few months later.

Have you always been creative? Mum has sewn all her life, so she's a natural. She was always sewing cushions, curtains and dress-ups, which is probably where I got it from. We've had to learn some new techniques, such as screenprinting. The internet has been our best friend; we watch a lot of YouTube tutorials. And then it's just trial and error.

What's it like working with your mum? It's great as we get each other and are always on the same wavelength, which really helps. We have a different set of skills so we complement each other really nicely.

Do you ever disagree? Normally we like the same things, although Mum cringes a bit at some of the newer fashions for homewares!



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SOME THINGS SHOULD BE KEPT SACRED



SACRED HILL
VINEYARDS



MAKE GOOD

Set up a creative corner to inspire you

STYLING SARAH LODS / PHOTOGRAPH BELINDA MERRIE

PET light \$1997 from Backhouse Interiors, backhouse.nz; trestle table \$295 from Trestle Union, trestleunion.co.nz; pasta rack (used as thread holder) \$65 from Father Rabbit, fatherrabbit.com; hexagonal containers \$49 for set of three including tray (on shelf below table) from Allium, alliuminteriors.co.nz; masking tape \$5.90 each from Tessuti, shop.tessuti.co.nz; embroidery canvas, threads, wool, haberdashery, fabric and antique tape measures (on reels) all from The Ribbon Rose, ribbonrose.co.nz; floral covered journal \$22 from Tessuti; (behind journal) Brown Noble pad \$25.80 and Kappan notebook \$16, both from Father Rabbit; Lyra coloured pencils three for \$10 from Mag Nation, magnation.com; house display box \$135, alphabet stamps small box \$24, medium box \$37.50 and glass lantern \$20, all from Father Rabbit; glass vase and vintage spools \$295 from European Antiques, europeanantiques.co.nz; milk bottle \$6.50 and white string reel \$19 from Father Rabbit; mechanical pencils \$9.90 each from Tessuti; Noble memo pad \$12 from Father Rabbit; (under desk) wallpaper from Malcolm Fabrics, malcolmfabrics.co.nz; crate \$69.90 from Corso de' Fiori, corso.co.nz; She Said stool \$1815 from ECC, ecc.co.nz; Organize boxes various prices, all from Allium; Afghan Moroccan rug \$3277 from Artisan Flooring, artisanflooring.co.nz.



PICK OF THE POTS

Who wouldn't want to be Mother with this brewtastic selection?

STYLING SARAH LODS / **PHOTOGRAPHS** BELINDA MERRIE

1 Japanese style \$120 from Momo Living, (09) 377 0388. **2** Christina \$79.90 from Allium, alliuminteriors.co.nz. **3** Barrel cast-iron teapot \$160 from T2, t2tea.com. **4** Infuser \$8 from Momo Living. **5** Orange \$89.95 from Dry and Tea, dryandtea.com. **6** Dresdner porcelain \$225 from T2. **7** Le Creuset \$74.95 from Milly's, millyskitchen.co.nz. **8** Jonathan Adler Muse \$165 from Askew, askew.co.nz. **9** Orla Kiely \$149 from Allium. **10** Hybrid \$193 from Seletti, seletticonceptstore.com. **11** Moroccan infuser \$12 from T2. **12** Marimekko \$155 from Bolt of Cloth, boltofcloth.com. **13** French Salam \$130 from Tessuti, shop.tessuti.co.nz.



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LOVE IN A BOX

Show your soft centre with our Mother's Day pick and mix

STYLING TRACEY STRANGE WATTS / PHOTOGRAPH BELINDA MERRIE

Why we like it: It's a cute cross-pollination of the traditional Mother's Day box of chocolates and a bunch of flowers.

What's in it: Mini chrysanthemums, roses, lisianthus and hydrangeas in a pretty "vintage" palette.

How to create it: Cut a square of florist's foam to fit a small box (we used a cardboard papier mâché box) and cover the box with a paper that complements the colour of your flowers. Cut the blooms to size and insert stems into the foam, packing them in tightly. The foam can be lightly rewatered to keep the flowers alive for longer.

Tip: Pick flowers from the garden or, to save buying multiple bunches to get this type of mixed look, purchase a posy from a florist and break it down.

We used: Papier mâché box \$3.99 and craft papers \$1.99 each, all from Spotlight, spotlight.co.nz; other props stylist's own.





THE DARK SIDE

The latest products from the beauty counter

WORDS & STYLING TRACEY STRANGE WATTS

1 Shiseido Luminizing Satin Eye Colour in Slate \$43. **2** ArtDeco Perfect Color Lipstick in Red Brown Emotion \$25. **3** MAC Ruben Toledo Modern Twist Lash Mascara \$52. **4** Marimekko plate \$57.99 from Bolt of Cloth, boltsofcloth.com. **5** Armani Si Intense 100ml eau de parfum \$205. **6** OPI Nail Lacquer in Bogota Blackberry \$19.95. **7** Lancôme Miracle Air de Teint Perfecting Fluid \$69. **8** Maybelline Color Show Nails in Downtown Red \$8.49. **9** Essie Nail Colour in Dress to Kilt \$22.99. **10** L'Oréal Paris Infallible Le Rouge Lipstick in Bold Bordeaux \$25.99. **11** Storm & India Vintage Earl Grey tea \$50 from Tessuti, tessuti.co.nz. **12** Alessi My Squeeze juicer \$129 from Askew, askew.co.nz. **13** Leighton Denny Nail Enamel in Graycious \$30. **14** Australis Nail Colour in Goth Rock \$13. **15** La Prairie Silver Rain eau de parfum \$145.



MAY 2015



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Diamond **dinner plate** \$29.90 from Citta Design, cittadesign.com; Bernardaud Athena **salad plate** \$185, Christofle Aria Gold Ring **knife** \$444 and **fork** \$353, Christofle Albi **dessertspoon** \$141, RCR Laurus **tumbler** \$25, all from The Studio of Tableware, thestudio.co.nz; Nel Lusso condiment house **jar** \$10.50 from Father Rabbit, fatherrabbit.com; Solitaire Joan Diamond **rose bowl** large \$75 and small \$48, both from The Studio of Tableware; mason **jar** \$15 from Collected, collected.co.nz; diamond-cut Portuguese **pitcher** \$84.90 from Citta Design; tablecloth, wine glass and artwork stylist's own.

A mother's touch

What stylish homemakers learned from their mums
– from the purely practical to warm words of wisdom

STYLING EMILY SOMERVILLE-RYAN / **PHOTOGRAPHS** BELINDA MERRIE
WORDS ROSEMARY BARRACLOUGH





LEFT (clockwise from top left) Aromabotanical Pear & Ginger **candle** \$45 from Smith & Caughey's, smithandcaugheys.co.nz; white pillar **candle** \$24.90 and Gardenia & Tiare soy **candle** \$49.90, both from Citta Design; mini Metro **candle** \$24.95 from Ecoya, ecoya.com; Theseeke herbaceous **candle** \$38 and beeswax **candles** (pack of 8) \$24, all from Father Rabbit; **candles** in vintage glasses, \$18 small, \$24 large, both from Collected; marble serving **board** \$49.90 from Citta Design. **BELOW** Nail brush \$14 and ceramic **soap dish** \$21, both from Father Rabbit; Solitaire Joan Diamond large **rose bowl** \$75 from The Studio of Tableware; Mosaic **face cloth** \$8.90, from Citta Design.

NEVER APOLOGISE, NEVER EXPLAIN At 93, my mother Wynette is still living in her own home, busy reading up about stocks and shares and giving us gardening advice. Best bit of advice: when faced with a cooking disaster “never apologise, never explain”. She also had a sneaky way of getting us to tidy up (that I often used to ignore): “Before you head on out, why don’t you put six things away?” *Bridget Hanley, Mid Century Design*

THRIFTY FLAIR I lived in 30-odd houses by the time I was 21. Mum made every move an adventure and a chance to change things up. I have fond memories of painting steps purple, choosing a bedspread that clashed with wall colours, matching Marimekko curtains with a red Caroma toilet and upcycling furniture. We had to be thrifty but that didn’t stop us from designing spaces that were fun and happy. *Alex Fulton of Alex Fulton Design* >

We always had candles – they are such an easy way to create an intimate atmosphere and lighting them is a simple ritual that signals a change of pace from work day to home – food writer Annabel Langbein

THE HOTTIE TRICK My mother always has fresh hand-picked flowers in the guest bedroom and bathroom, dressing gowns in the wardrobe and, in winter, a toasty bed with a hottie in a hand-knitted cover. *NZ House & Garden reader Megan Lyon*

MADE TO MEASURE My mother has always made things for her home, from cushions to handwritten labels on storage jars. I have inherited this desire to create things from scratch myself, although I often find myself moving on to the next project before the last one is completely finished! *Felicity Brenchley, Interior of the Year 2015 judge*

READY & WAITING I love arriving at my mother’s house for dinner. She always has everything prepared and likes to sit down with guests straight away and enjoy their company without wasting a minute in the kitchen. It makes me feel she’s specially thrilled to see me as she’s done all the meal preparation in anticipation. *Kate Coughlan, former NZ House & Garden editor*



Mum always told me that polishing the taps quickly after cleaning made the world of difference, which it does! – Julia Atkinson, Studio Home blogger



Boxes from Spotlight, spotlight.co.nz; **ribbons** from Ikes Emporium, ikes.co.nz; Love **print** \$30 from Collected; Solitaire Joan Diamond **rose bowl** as before; Fog Linen **scissors** \$29 from Father Rabbit; **notecards** \$4.90 each from Rifle Paper Co, riflepaperco.com.

Mum wraps presents beautifully with ribbons and decorates them with flowers from the garden, such as frangipani, or even bunches of fresh herbs. She even makes weeds work! – Ilaria Biuso who runs a website, sharedkitchen.co.nz, with her food writer mum Julie



My mother set a beautiful table and if we were having a buffet she wrapped the cutlery in napkins and a ribbon... so much more appealing than a mass of knives, forks and spoons. It made each guest feel they had been specially catered for – Michal McKay, former NZ House & Garden editor

RIGHT Enamel **tray** \$55 from Collected; brass **sprayer** \$50, **string tidy** \$69 and stainless steel **secateurs** \$25, all from Father Rabbit; vintage linen, place mat and tablecloth stylist's own.

BELOW (clockwise from left) Bloomingville fluted porcelain **vase** \$39.90 from Allium, alliuminteriors.co.nz; Solitaire Joan Diamond **rose bowl** \$48 and small Solitaire Diamond **vase** \$40, both from The Studio of Tableware; tall glass **bottle** \$14 from Collected; large Solitaire Joan Diamond **rose bowl** \$75 from The Studio of Tableware; small **bottle** \$2, mason **jar** \$15 and small glass **vase** \$19, all from Collected; botanical **cards** \$8.95 each from Father Rabbit; all other items stylist's own.

OPPOSITE Marble serving board (under plates) \$49.90 from Citta Design; see page 51 for all other items.

JUST FOR US Mum made all our clothes (including togs and bikinis) and every soft furnishing in our home, from the curtains, bedspreads and quilts to the cushions. Even though we had little money, everything we had was what we'd now call bespoke and one-off (although I might not have appreciated it at the time). *Angie Masutti of Masutti & Masutti*

ONE LITTLE PIGGIE I get my love of collecting things and displaying them from my mum, as well as my sentimental streak. One of my parents' side tables held photographs, silver, glass and ornaments but taking pride of place was a ceramic pig made by my sister at school. (It didn't resemble a pig much at all, but Mum loved it). *Clare Grove, see her house on page 56*



My mother didn't believe in buying flowers. But there was always something beautiful on the mantelpiece – bunches of daphne, yellow freesias, her prize dahlia's... The most beautiful flowering borders were never safe when Mum was in the garden with secateurs in hand – Mike Mansvelt of Plantation Design House



SENSE OF HOME My mother always kept a beautiful home. A few of her tips: buy good art because you love it, rather than as an investment. Sleep in ironed sheets, for a touch of home-grown luxury. Always tidy up before going to bed at night so everything is in its right place when you get up in the morning. When entertaining, always set the table first as it is fine to still be preparing the meal when guests arrive, but not to be rushing around setting the table. *Debbie Cavit of Cavit & Co*

TIDY-UP TIME We always had to have a tidy room with our beds made perfectly. Our mother never let this go and on Mother's Day we always tried to make up for all the times we tried to get away with it! *Ben Lewis, Trenzseater general manager* ■

Family heirlooms were used and enjoyed – Nana's silver, the glass ice cream sundae dishes, Grandma's soup bowls... and when they came out, so did the stories – Kate Alexander, Places and Graces stylist



THIS PAGE Bay trees and box hedging add a touch of formality to the entranceway of Clare Grove's Herne Bay, Auckland villa. **OPPOSITE** Clare with her children Annabel, six, Ben, three, and Sienna, nine, holding Stripe, one of her two pet rabbits; shoe-fiend Clare loves her electric-blue heels from Spanish fashion store Zara.



BEST FOOT FORWARD

Tucked away in this family-friendly villa is the astounding shoe collection that inspired a children's book

WORDS ANDREA WARMINGTON / **PHOTOGRAPHS** JANE USSHER



OPPOSITE (clockwise from top left) Clare designed the rug, custom-made by Source Mondial; the Baker sideboard is from Mid Century Design and the pendant lights from Philippe's French Antiques in Epsom. Treasures on the sideboard include a leaf dish by Michael Aram and a brass ram from Uno Design. The gold vase is from Corso de' Fiori and the glass vase by Gary Nash. Clare's extensive shoe collection includes favourites from Stuart Weitzman, Aquazzura, Manolo Blahnik and, on the sofa, her "favourite blue sparkly Christian Louboutins that I bought from Selfridges in London for my sister's wedding in England".

CLARE GROVE HAS a problem: a shoe problem. "I've been completely mad about shoes my whole life," she says. "It's terrible. I'm a serious addict. There are about 250 pairs." She dreams of one day convincing her husband to add an enormous shoe cupboard to the master bedroom of their Herne Bay villa. "Then I could put them all in order," she says wistfully. "By height and colour." She admits it probably wouldn't compete with a shoe-filled turret belonging to a friend's mother, which she visited as a little girl in Kent, England, but still... it would do.

Until that day, however, Clare's extensive shoe collection will remain hidden from prying eyes ("It's seriously embarrassing," she says). But she has found another way to indulge her love of pretty footwear (not to mention handbags and hats) that doesn't cost her a cent: illustrating children's books.

Her first book, *My Mummy Loves Shoes*, which she wrote as well as illustrated, features watercolours depicting one mother's envy-inducing collection of footwear (shoe enthusiasts will recognise famous designs from the likes of Manolo Blahnik, Jimmy Choo and Christian Louboutin). >





THIS PAGE A Camer chandelier from Mid Century Design hangs in the "Quiet Room", which features a painting by New Zealander Hope Gibbons, as well as two watercolours by Clare's great-great-grandfather of his travels through Europe in the 1880s: "The way he captured the light on the Italian lakes is an inspiration to me," says Clare.



THIS PAGE (clockwise from top left) The grey-blue cabinet in the living room was one of the first things Clare bought when she moved to New Zealand; the round table is a Trade Me find. Glass junk shop finds make a pretty vignette beneath a starburst mirror from Romantique. Clare found the armchair in a skip in London and hauled it back to her flat in 40-degree heat: "I love when you see something on the side of the road and you think, 'Right, quick, grab it!'"; the twig side table by Baker is from Cavit & Co and the light from ECC.

OPPOSITE A vintage chandelier from France hangs in the dining room, where this issue's cover was shot; the black and white rug is from Ikea.



The book has been a hit – a fashion editor at British *Vogue* even ordered a copy; Clare squealed when she saw the *Vogue* logo while checking her emails at breakfast time, sending her startled children's cereal bowls flying. It's been so successful, in fact, that a second book, *My Mummy Loves Bags*, was published this year.

Clare, who has a degree in graphic design and illustration, says writing and illustrating a book is something she has always wanted to do. "I worked in fashion for years and years and when I had my kids I thought, 'I'm going to do this now or never'. It was just one of those moments." The first book took about two years to finish; Clare would work on it each night, when the kids had been put to bed, at the big table in the dining room, her workspace lit by an old but much-loved chandelier she bought on a jaunt to France years ago. >





THIS PAGE (clockwise from top left) A vintage French poster hangs in the dining room, which overlooks the living room. The bathroom is painted in Karen Walker for Resene 'Half Periglacial Blue'; the bath is from VCBC and the stool from Corso de' Fiori. Clare has recently released a set of notecards, which feature illustrations of shoes, hats and handbags taken from her picture books: "They're for anyone who loves fashion. I've had such a lovely response from people; some have told me that it's been the nicest card they've ever been sent!"

Much of the inspiration for the book came from her own children, says Clare. The little girl in the book is wearing a purple princess dress just like six-year-old Annabel's; the fairy door at the foot of the crab apple tree, where Annabel and big sister Sienna, nine, deposit letters for fairies each night, has a spot on the page; there's even a watercolour of nappy-wearing Ben, three, wielding a bright red lipstick in his pudgy little hand, happily scrawling doodles on the creamy carpet in his parents' bedroom. "That happened," says Clare. "I was getting ready to go out and he drew all over the carpet. And you just cannot get red lipstick off. It's impossible."

Of course, you'll find some of Clare's favourite things in the books too. There's her collection of vintage bags, which decorates a wall in the main bedroom, sparkling and shimmering in the shafts of afternoon sun; there's her favourite flower shop on Franklin Road in Ponsonby; and you'll even find a picture of Clare herself wearing one of her much-loved Diane von Furstenberg dresses. >





THIS PAGE (clockwise from top left) Sienna reads in her bedroom; she's not allowed a real dog, says Clare, so toy basset hounds Rufus and Gerry will have to do in the meantime; the bedding in the kids' rooms is from Allium; the bedside table is from Redcurrent. Annabel's bedroom. Clare's first book, *My Mummy Loves Shoes*, on the bedside table in Annabel's room; the green lamp is from Lighting Direct. Clare made the floral mirror in Sienna's bedroom; the curtain fabric is Designers Guild.



THIS PAGE (clockwise from top left) The main bedroom is decorated with Clare's collections, including antique perfume bottles, Lalique glass, such as the vase at left, and vintage bags. Clare says she could stand all day just looking at her bags: "I just love the way each one has a story; some of them have got a little mirror in them that their owners would have used when they went out. Amazing, isn't it?" Clare bought this piece of silk in an antiques shop, thinking it would make a lovely cushion. The wall hanging behind a guest room bed was bought at a flea market in France. A French altar candelabra from European Antiques sits atop the white side table in the guest room. The master bedroom has pole position in the turret, with a view of the front garden from a day bed in its sunny bay window.



THIS PAGE In the main bedroom, the beads and sequins on Clare's vintage bags sparkle in the sunlight; the silk comforter on the bed is from The White Company and the linen is from Wallace Cotton; she found the bedside tables on Trade Me: "But they were bright red, so I had them lacquered." >





THIS PAGE Clare found the brass chandelier that hangs from the poolside pergola on Trade Me: "It works really well there but I have to bring it inside when it rains so it doesn't rust!"; the outdoor furniture is from US manufacturers Kingsley-Bate and the cushions from The Ivy House in Herne Bay; the stairs lead to a fenced back lawn, which is home to Sienna's rabbits, Stripe and Gomez.

OPPOSITE (clockwise from top left) Turquoise candles in the brass chandelier complement the blue shutters. Friends from the UK enjoy dining outside on the terrace, says Clare: "They say, 'Coming to your house is like going on holiday'. I just think that's the loveliest compliment people can make." Ben, Sienna and Annabel having a tea party under the crab apple tree on the front lawn. Annabel swinging in the front garden.

Clare's Herne Bay villa is as warmly welcoming as her books. It's been filled steadily with the family's treasures since they moved here three years ago. A gallery wall in the kitchen features framed pictures and sayings by the children, including a smiling crab and a snail with braces. "Kids' art is my favourite thing," says Clare. "It makes me smile every morning." So, too, does the waving plastic Queen who stands sentry on the kitchen counter, looking out over the living room to the swimming pool and garden beyond. "She might be tacky to some people, but I don't care," says Clare. "I love her."

The so-called Quiet Room ("A bit pretentious, I know," says Clare), along the hall from the children's Designers Guild-bedecked bedrooms, features warm, earthy tones with a dash of

regal purple and a mid-century light fixture – Clare says it took her two years to pay off. The room was supposed to be a retreat for the grown-ups – as indicated by the latte-coloured sofa – but "it has become the DVD room," says Clare. "I say to the children, 'No, you're not allowed in here', but they sneak in and shut the curtains and put the TV on. They say that it's got a calm feeling. Children are attracted to nice things; I don't know what it is."

She's not sure, either, just how long the latte sofa will remain unsullied (though the aforementioned red lipstick has since been moved to a "really high shelf"). "We'll see how long it lasts," says Clare, though she has a sneaking suspicion that it may yet prove a futile investment. "I can't live in a pristine house. Not with three children. It's absolutely impossible." ■



Q&A

My decorating style is: A mixture of French, oriental, mid-century and Hollywood Regency.

Best decorating tip: Accessorise. A room that is layered with memories and personal collections makes a house a home. Fresh flowers, great art, lighting with dimmers and burning candles also contribute to a relaxed atmosphere.

Best budget tip: Flea market finds can easily be given a new lease of life. The oriental bedside tables were found on Trade Me and were originally bright red. I resprayed them with black lacquer. A piece of embroidered antique silk fabric found in a second-hand shop was made into a beautiful cushion.

Proudest DIY achievement: While living in London I spotted a chair left in a skip. I hauled it home and told my bemused husband that one day it would look amazing. It's now re-covered in cream linen and is one of my favourite pieces of furniture.

Best money ever spent: We recently replaced the bare patchy lawn in the front garden with water saving artificial grass. It's made such a huge difference to the look of the garden. The children love spending time under the crab apple tree on their swing and having picnics with their friends.

Clare Grove





NAILING IT

The energy and talent that propelled Rachel and Paul Steinmetz to the top of their sports now go into their Paraparaumu family home

WORDS LEE-ANNE DUNCAN / PHOTOGRAPHS JANE USSHER



THESE PAGES Set in a hectare of grounds, Rachel and Paul Steinmetz' 500sqm Paraparaumu home was built four years ago after they moved back from six years in Northern Ireland; the Linea board exterior is painted in Resene 'Blackjack': "I like dark houses, I think they look smart," says Rachel. "We thought about painting the house white but it would've looked huge!"

THIS PAGE The alfresco area off the dining space is one of Rachel's favourite areas in the house; a Wellington sign, by a local artist, draws the eye on the outdoor chimney breast, which is encased in Norstone veneer: "It was one of the few products with cornerstones at the time. And it's natural stone – you can see the iron," says Rachel.

OPPOSITE (clockwise from top left) Another view of the alfresco area; it's been kept completely open to the air ("I love sun," says Rachel), but "we wired the area so the next owners can install louvres if they choose". Quin, three, Micah, seven, and Luca, five in the kitchen. Pewter pendant lights from Rachel's interior design business, Appletree Designs, hang above the industrial-style dining table and crossback dining chairs. Sharkbite, rescued as a kid when her mum was killed, waits for Quin's cupcake crumbs.





RACHEL STEINMETZ HAS a broken toe. “I was rushing out of Briscoes and I kicked a shopping trolley,” she says, indicating her swollen, clearly painful big toe.

Not that it’s slowing her down. The Paraparaumu mother of three has just completed the Wellington Round the Bays run. She cut out the toe of her running shoe to ease the pressure a bit. Rachel and her husband Paul, a retired All Black and Super Rugby player, were committed to running with Achilles New Zealand, a charity that helps people with disabilities participate in athletics. Rachel, a former Black Stick and Olympian herself, ran with a man who had been paralysed playing rugby. “It was pretty sobering. Paul reminded me not to complain about my toe.”

Now an interior designer, Rachel has dashed back from a huge beach house she’s working on to talk about her own home. The Steinmetz family have just reached their four-year anniversary in their 500sqm two-storey house in Paraparaumu. >



The anniversary is perhaps particularly sweet for Paul, who helped to build this house over nine months, alongside brother Glenn, the owner of Steinmetz Builders. "I've always enjoyed swinging a hammer," he says, and in fact he did a building training course before that plan was sidelined in favour of professional rugby. "I enjoyed being a 'hammer hand' and running round, helping where I could. It was cool to be on site and see the house grow from the ground up."

The couple had already begun plans for their own house when, in 2010, they moved back from Northern Ireland, where Paul spent six years playing rugby. There, they renovated two properties and Rachel, a newly qualified interior designer, worked for a local property developer.

"Building from scratch was different. It was much harder," says Rachel. "If you're renovating a villa, for example, you have a story to start with. A new build is a blank slate and I had to decide what story to tell. It's difficult because I'm constantly finding new and beautiful things and it's hard to say, 'Right, this is what we're running with.'"

Rachel and Paul's design began with their admiration for the work of Auckland architect Sumich Chaplin, which inspired parts of the exterior. The couple then took their floor plans to Rochelle Dennis of Kapiti Architectural Designs. "She was awesome to work with and I'm not the easiest client," says Rachel. "I have all these ideas that they have to make work. But I do know the difference between hard and impossible." >



LEFT "I love creating spaces with furniture," says Rachel of the family's huge kitchen/living/dining area. "You don't have to have furniture pushed against a wall"; Paul was responsible for the panelled walls and ceiling: "It was a time-consuming task but well worth it for the 'wow'. It's one of the points of difference we were looking for."

BELOW (clockwise from top left) A dresser Rachel had made in Ireland displays photos and family treasures. A pewter desk lamp stands ready to illuminate a chair Rachel bought cheaply and had reupholstered in a Designers Guild moss green fabric. Rachel and Paul Steinmetz with their children. Blinds in a James Dunlop fabric at a kitchen window.





The result is a four-bedroom home, with a room each for the three children, Micah, seven, Luca, five, and Quin, three. There are two spacious family areas, a European-inspired kitchen, a rumpus room (for now, it's Rachel's studio), a self-contained guest wing and a large garage stuffed with the outdoor and sports equipment you'd expect from two retired sporting stars.

The 1ha plot means there's plenty of room outside for the kids to run and roam; there's also a massive wooden deck to play on. Rachel admits it was she who wanted such a large deck, which was easy when she wasn't the one building it.

"Every one of those nails had to have a predrilled hole, then be nailed in. My husband's poor hands!"

Says Paul: "When we designed the house, we didn't have any restrictions on height or space, so it was easy to keep saying, 'Let's have a walk-in pantry, a walk-in laundry, a granny flat, lots of family space,' and suddenly it got quite big. The deck was a bit like that – it just kept getting bigger. I think in the end we used 16,000 nails and I did it all on my hands and knees." >

THIS PAGE (clockwise from top left) A French industrial cabinet in the entrance provides a handy place for the Steinmetz children to hide treasures: "It's the first place I look when something goes missing," says Rachel. Rachel and Quin cuddle on a custom-made sofa in the upstairs landing. Glass cloches cover miniature bird cages, sitting on the main lounge's console, which is made from radiator pipes. Rachel in her studio – it was designed to be the kids' rumpus room but didn't get the use they expected, "so this is where I roll!" A duck-egg chest of drawers provides extra storage on the upstairs landing.

OPPOSITE In the main lounge, soft linen curtains frame the view: "Linen might not be so practical with three children but there are great faux linens on the market now. Next time!"

"I wouldn't change anything in my home. I love to make a neutral area, then dress it up with beautiful things"





Q&A

Best way to make an interior design statement: I like to have one wow feature in a room. Decide on that one wow aspect early and build your room around it.

What to keep in mind when designing your home: Lots of people build for space and don't think about where their furniture is going to go. You may discover you have nowhere to put your glorious big dresser.

Best thing to leave to the experts: Painting. A good painter is worth their weight in gold and can cover up a multitude of sins.

Most useful feature to include for children: My mum suggested a laundry chute, which we also had as kids, and it's fantastic. We have no arguments about dirty clothes!

Things to keep in mind when building your own house: In a country where our lifestyle revolves so much around the outdoors, I believe it's important to plan your home according to how you want it to work outside, then work your way in.

Most important thing to look for in an architect: Someone who's willing to listen to your ideas and needs, and who inspires your imagination.

Rachel Steinmetz

THIS PAGE Vintage maps hang above Micah's bed, with other accessories continuing the cartographic theme; the red in the curtains and coverlet is a bold contrast to the Resene Karen Walker 'Clouded Grey' on the walls; bedlinen by Gorgi.

OPPOSITE (clockwise from top left) The master bedroom (painted in Resene 'Balderdash') features a barn door made into a mirror, available from Appletree Designs. The baby of the family, Quin, sleeps in a 90-year-old wrought-iron bedstead handed down from her Granny Franny. Luca's room is beach-themed; the Laura Ashley seagull wallpaper was bought back from the UK. Paul and Rachel's cast-iron bath weighs 198kg without water, requiring a vast amount of engineering and reinforcing: "It wasn't one of my smartest purchases, considering we needed a crane to lift it in!" says Rachel.

That deck continues around the house, past the guest wing and into Rachel's interior design studio, where for the past 18 months she has been running Appletree Designs (appletreedesigns.org). The room is overflowing with glittery wallpapers, flowing curtains, blinds, richly tinted carpet samples and fat fabric books. It's a whirl of colour and texture.

Surprisingly perhaps, it all makes quite a contrast with the natural tones of Rachel's own home. "I love it when a client wants to be exciting and experiment but, for me, I love a neutral palette. By now, I'd be wanting to take a bright wallpaper down, but I wouldn't change anything in my home. I love to make a neutral area, then dress it up with beautiful things."

What you won't find dressing the house up are reminders of Paul and Rachel's sporting heights. There's nothing to show that Rachel is one of the few Black Sticks players to have 100 games under her cap, or that Paul has pulled on jerseys for the All Blacks, Hurricanes, Highlanders and Ulster.

Paul's now a sales rep for Fuji Xerox in Wellington, but keeps his hand in with rugby by coaching at the local college. He says he'd love to do more building and both are keen to build for



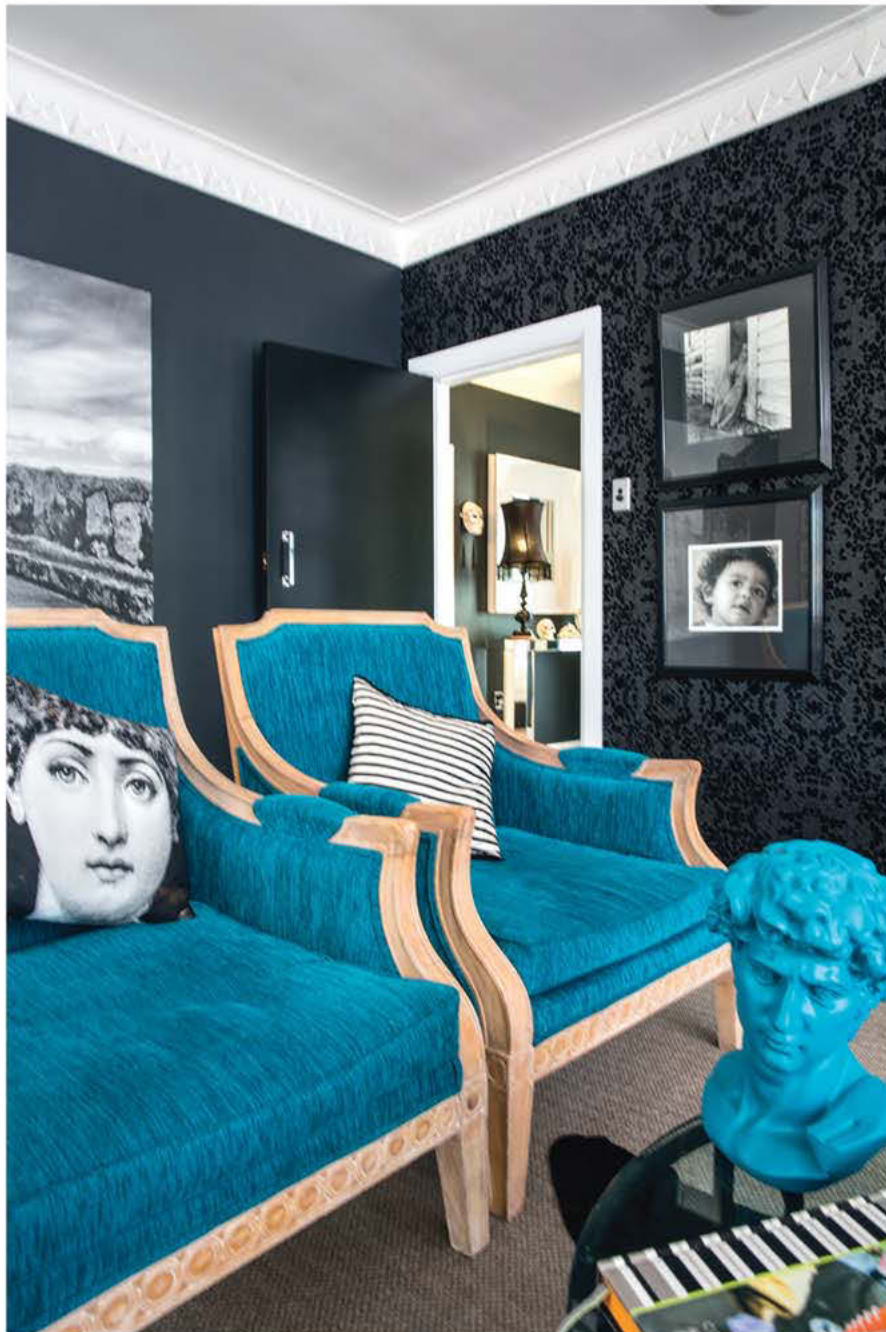
themselves again when the time comes. "We love property and we love creating something that works for us," says Rachel. "We loved the experience of building this house and we didn't have any headaches. Partly that's because we trusted our tradies and partly because Paul's so patient."

That future family home is still likely to be in Paraparaumu, close to Paul's family, but it's unlikely to be so big.

"Yes, smaller next time, definitely!" says Paul. ■

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BACK TO BLACK

Dark forces are at work in this Palmerston North art deco home, but the result is anything but dreary

WORDS ANDREA WARMINGTON / **PHOTOGRAPHS** ELIZABETH GOODALL



THIS PAGE Marama Durie in the living room of the Palmerston North home she shares with husband Colin McGrath; bright paintings bought from Pené in Palmerston North complement the Barbie doll pink Kartell light shades; the Mooi rug is from Trumps, the fashion store Marama co-owns with her mother – they’ve recently begun selling homeware; the wallpaper below the window is by Christian Lacroix.

OPPOSITE The living room’s turquoise armchairs match a bright blue bust of Michelangelo’s *David*; on the wall are black and white photographs by Greg Wilson of children Tamati, 11, and Sam, 25, when they were toddlers: “They’re my favourite art,” says Marama.



THIS PAGE (clockwise from main photograph) Marama bought the silver buffet from Republic, her favourite interiors store in Auckland: "I always stop there when I'm up!"; old couches were re-covered with black velvet and match the Christian Lacroix wallpaper; the bright pink lampshade is covered in Designers Guild fabric; Bloomingville skull votives on a pedestal stand make an unusual centrepiece on the dining table. Marama Durie, Colin McGrath and son Tamati in the kitchen; Colin does most of the cooking, says Marama: "Lamb shanks are his speciality." Soldier statuettes, available from Trumps, sit atop a T-Table from Kartell. The front door is painted in Resene 'Scrumptious', which, says Marama, is "the coolest colour".



MARAMA DURIE HAS always loved colour but, when she and her husband Colin McGrath finished renovating their art deco home in Palmerston North, their funds didn't quite stretch to bright paint finishes and elaborate wallpapers.

"We had run out of money completely so we just painted it all white," says Marama. It's not that she doesn't like white homes; when she encounters all-white decor schemes in interiors magazines she's even been known to exclaim over how beautiful they look. "But if I turn the page and there's colour... that's it," says Marama. "I have to have that."

And so, eight years later, there's only one white wall left in the main living area and even that wasn't intentional. "I hadn't actually ordered enough wallpaper for that room," she admits. "It was so expensive that I thought, 'Maybe I'll only do one wall!'"

Almost every other room, however, has been given the black wallpaper treatment, even the bedroom of rugby-mad 11-year-old son Tamati, the youngest of the blended family of four kids (the other three, now adults, have long since flown the coop). "In every house I've lived in I've had purple and pink and lime green but at the moment I love the black. Every wallpaper that I liked ended up being black. It looks a bit like a haunted house!" >



THIS PAGE (clockwise from top left) Tamati loves the skull wallpaper he chose for his bedroom. Christian Lacroix striped wallpaper in the main bathroom. Marama painted the chest of drawers in Tamati's room with help from decorator Marcus Prenter. The French tub in Marama and Colin's en suite is from Furniture Fair; the mirrors are from Chambers on Main in Greytown.

Not quite. Marama and her mother co-own Trumps, a one-stop women's fashion store in Palmerston North, and like many fashionistas Marama has an eye for design. Bursts of colour, including a bright pink cuckoo clock Marama's mother Mavis Durie bought for her years ago ("It's lucky we have similar taste," says Marama), as well as a multitude of windows, ensure that, despite the dark walls, the house feels anything but dreary.

"I'm very lucky that Colin lets me do anything as far as the decor, even putting up pink wallpaper in our bedroom," says Marama. "He always says he likes whatever I've chosen. Although I have to admit that when on the spur of the moment I decided to paint the front door bright pink he never commented. I might have taken it a bit too far with that!" Tamati, too, often gets asked for his design advice. "He's quite funny," says Marama. "He'll always give his little opinion on what we're doing."

Marama and Colin bought their Palmerston North home a decade ago and set about planning a renovation almost immediately. "We sketched hundreds of plans ourselves," says Marama. They engaged Colin Duckett to fine-tune their sketches, adding a bedroom and bathroom as well as extending and opening up the living area. "Our main priority – and challenge – was to maintain the art deco character to look like it hadn't been altered," says Marama. "This meant replicating the scrollwork and plastering outside and the scotias and ceilings inside."

Once the renovations were complete, Marama gradually transformed the all-white interior – covering the walls in paper by Christian Lacroix, swapping out old light shades for Kartell's acrylic designs and adding colour with cushions from Designers Guild and Republic. The bulk of those ended up on the living room's black sofa, which may be stylish but is not the cosiest of perches, says Marama, as she discovered soon after it arrived.

"You know how women buy shoes that are really uncomfortable but they look good? It was exactly like that. I absolutely loved the look of it – I still do – but it's actually not the most comfortable couch. When I first bought it and sat on it I was like, 'Oh god!'" >





THIS PAGE (clockwise from top) Marama says her mother is responsible for buying some of the coolest objects in the dining room, including the pink cuckoo clock, the black bust and the pedestal stand; on the dining table is a candelabra from Seletti; the vintage armchair was recently reupholstered in black and the cushions are from Designers Guild. The bright pink chairs on the deck were originally part of a window display at Trumps. Marama's mum bought the lanterns on the outdoor table.





THIS PAGE (from top) Marama and Colin tripled the size of the deck, which is edged with *Buxus sempervirens*; decorator Marcus Prenter repainted the window and door frames black: "He was my go-to man; he knows the meaning of getting it done yesterday," says Marama. Daughter Sam, 25, home from Auckland on holiday, chats with little brother Tamati.

Q&A

When I was growing up: My mum showed us love, values and the importance of family. She followed, supported and encouraged us in all we did and worked hard to give us opportunities. She created lots of amazing family memories. (Marama)

As a mum: You love your kids to the moon and back; they make you proud, make you laugh (and cry) and I love to follow them to everything I possibly can, be their biggest supporter and hope they grow up to be good people. When they're older I hope we'll have a relationship like the one I have with my mother; she's my best friend. (Marama)

My passion for design: Comes from my dad, Ra. He loves building and totally rebuilt our family marae, Aorangi, as well as sheds and tables and things around his own home. (Marama)

Best budget tip: Never have a budget. It will only tell you how much you have gone over it. (Both)

Proudest DIY achievement: Painting the kitchen floor tiles black and white. (Marama)

Best money we ever spent: Employing a fibrous plasterer with the right knowledge and experience. (Colin)

Favourite family treasure: My grandmother Dorothy Durie's old pedal sewing table, which my koro gave to me when she died. All our family photos, especially those of Colin's dad Johnny McGrath's band and my koro Pompey Durie's band and the McGrath kids – all eight of them. (Marama)

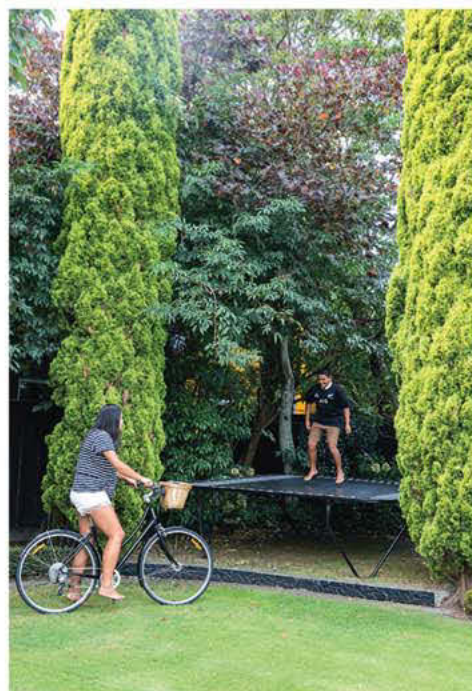
I can always count on: Colin having dinner cooked when I get home – very spoilt! (Marama)

Marama Durie and Colin McGrath

Her most recent project involved transforming the terracotta tiles on the kitchen floor to a black and white chequer-board design. "I'd always wanted black and white tiles but because we still haven't decided how to do the kitchen, I couldn't go ahead and get the floor done. And then I thought, 'I know what to do! I'm going to paint them,'" says Marama, who reckons the whole project took her about a week ("I really went for it though").

First she applied two coats of a "really tough" primer. Then she went over the whole lot with white paint before painting every alternate tile black. "I thought I was going to be there forever. But once I start on something like that I just can't wait to do it."

Occasionally, Marama entertains notions of painting the wooden entrance floor black, but has so far left it natural. Instead, she's contented herself with painting the black outdoor chairs bright pink... and back to black again. "I'm forever changing things around. It's just like fashion; it's always changing. There's always something else to plan and dream about." ■



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THIS PAGE Sun filters into the vestibule of Jenny Etherington and Thomas Holmsäter Mortimer's central King Country home; woodworker Thomas built the vestibule to protect the entrance of the former Catholic church from the elements and made arched Gothic-style doors to match the existing ones.

OPPOSITE The Gustavian dining table and chairs in the nave were a wedding present to Thomas' parents from his maternal grandparents; sadly, the original petit point upholstery hasn't lasted the distance.





IN GOOD FAITH

In the heart of the King Country a pair of ardent recyclers have made a home of a disused Catholic church

WORDS ANN PACKER / PHOTOGRAPHS JANE USSHER



THE VILLAGE is so small that, driving through, you could blink and miss it. Almost all that's left of Matiere, on the road from Taumarunui to Ohura in the middle of the King Country, is its school (roll: 26), a handful of houses and a couple of derelict shops. Oh, and three churches. One, the Anglican church of St Michael and All Angels, is still used for worship. The other two belong to Jenny Etherington and Thomas Holmsäter Mortimer.

Matiere, population 50, is home to Jenny, Thomas and their daughter, architectural student Solvej, 22. They live in the former Catholic church. The Methodist church up the hill has become Thomas' woodworking shop, where he crafts traditionally finished matai for their wood and canvas baby swings, which are exported worldwide. They also own an old bank on the main street, where Jenny sews the canvas and the swings are assembled.

Jenny, whose mother was the Matiere postmistress until the post office was closed in 1988, grew up here. She met her Swedish husband in Perth in 1986, when they fetched up in the same flat. It was Louis Vuitton Cup time; she was working for an Italian chef and he was teaching high school woodwork. >

THIS PAGE Shutters open out over the former chancel from the master bedroom, where a kete has been repurposed as a lampshade; the ceiling's blue paint is original, as is the classic dentil moulding on the planked walls and supporting pillars.

OPPOSITE (clockwise from top left) Thomas at the door of the old church; Solvej's bedroom is tucked away under the mezzanine at left. Friends Ezra and Winter (in the Solvej swing) with Cloud the cat. Jenny and Thomas with Cloud under a porcelain berry vine arch. The kitchen, with a clutch of collectables atop the pantry.



THIS PAGE The confessional door has been put to good use hiding the laundry; the old gun box at left is full of children's building blocks.

OPPOSITE (clockwise from top left) A treasured silver teapot set from Jenny's grandparents. Thomas and Jenny made a modern leadlight window for the landing on the mezzanine stairs. In the den, Jenny's father's chest survived a flood that swept through the church before it was elevated. Where the confessional once stood, a fireplace corner painted in Resene 'Whizz Bang' makes a warm retreat in winter.



They decided to make their home in New Zealand following Jenny's introduction to Sweden during a winter when temperatures plummeted to -30°C . "Even the sea froze," says Thomas. "We were skating on the sea!"

Jenny had bought the old Catholic church in the early 80s with the intention of converting it to living quarters. It cost her \$1100 – cheap even in those days, she recalls. It had been used by a local farmer for storing hay.

"It was just a shell. The windows were smashed in and it was full of bird droppings and rotten hay. The cross above the altar was covered in bird droppings." She hadn't intended buying the building. "I wanted the other church, the Methodist one. Thomas bought that when he came."

Nor did she realise what a big job conversion would be, "but in your 20s you think you can do anything". There was one plug in the whole place – extension cords ran everywhere – and the bath-tub was outdoors. There was no toilet. And, of course, there wasn't a scrap of insulation. "We would have our breakfast with jackets and hats and gloves on," says Thomas.

For five years, the couple alternated between hemispheres, spending six months at a time in each other's country on tourist visas. They made cash for return airfares by crafting Sami-style jewellery, inspired by the exquisite tin and silver decorated leatherwork made by the people formerly known as Laplanders. "We lived a street life," says Thomas. "We sold on the street."

After five years, when Jenny became pregnant, they decided it was time to install some insulation in the church. Thomas began lifting the corrugated iron so he could line the roof and found the timbers on the western side riddled with dry rot. With baby Solvej's arrival imminent, the sky opened and it began to rain. "Water was pouring in and we had blankets covering everything," says Thomas. That was the end of their commuting. "Our return ticket became the timber; all the money was gone."

Woodworker Thomas turned his hand to making furniture for a living. Then, when Solvej needed a swing, the baby swings, which are named after her, took over. >





THIS PAGE A double-glazed arched window in the larger mezzanine area was made from recycled timber salvaged from a local house; it's one of Thomas' proudest DIY achievements. **OPPOSITE** (clockwise from top) Guest beds in the front mezzanine. Sea chests are put to good use storing materials for future projects. A Solvej swing in merino white complements a child's bed complete with an Arctic white teddy bear. >

"We love old things – we're always finding things in junk shops and thinking, 'What can I use this for?'"



Q&A

Best decorating tip: Do some of the work yourself. It is most rewarding. *(Thomas)*

Best thing about the renovation: Extending the high church windows down to the floor to bring more light in and be able to see out to the garden. *(Both)*

Best money spent: On insulation and double glazing. *(Thomas)*

Renovation low point: When we re-roofed, the heavens opened and it poured. Jenny, one week from giving birth, was mopping up inside with blankets etc, and Thomas was crying on the roof. *(Both)*

Favourite find: Old totara posts and battens that we collect from the river after floods. *(Thomas)*

I can always count on: Our favourite heritage apple trees, which I had grafted 30 years ago, to be loaded with fruit. They make the best cider vinegar, without added sugar. *(Jenny)*

Best neighbourhood view/walk: To the top of the hill behind us. A magical view of the valley, village and hills. *(Both)*

One thing you must see when you visit: Go out on a farm bike with a farmer and see him work with his dogs. Our visitors love it. *(Both)*

Thomas Holmsäter Mortimer & Jenny Etherington

In New Zealand, Thomas has been able to craft details for his family's church home that would be nigh impossible in his highly regulated homeland. He has created Gothic windows in keeping with the originals and doors to match existing ones for a new vestibule. In the couple's bedroom, high in the roof space and looking out over paddocks to distant hills, banks of elegant fitted drawers faced with macrocarpa line both walls.

Collectors all their lives, the couple are inveterate architectural recyclers, incorporating stained-glass windows, agricultural implements, trunks, suitcases and baskets into built-in furniture, light fittings, storage and structures, including glasshouses. "Nothing is new; nearly everything has some sort of story," says Jenny. "We love old things. We're always finding things in junk shops and thinking, 'What can I use this for?'"

Though it's not obvious at first glance, the church is surrounded on three sides by the Ohura River, a fact that threatened the building's survival early on, before the regional council removed the willows that clogged the natural waterways. To prevent further flooding, Jenny had the structure raised a metre and the couple built their own stopbanks, well disguised

THIS PAGE The next big project is to repaint the exterior.

OPPOSITE (clockwise from top left) Access to the home is across a walkway over a stopbank. The old bank building where Solvej swings are assembled. Thomas with Snowflake, their 12-year-old pet sheep, who loves company and eating apples.

as a landscaped garden. Using every material at their disposal, they piled up earth and rubble, planting shrubs and trees on top along one boundary, above a lawn that's used as a court for playing kubb, a Swedish game that's similar to ten-pin bowling with sticks. On the other side of the property the low-lying land becomes a lily pond that meanders around built-up vegetable gardens of extraordinary productivity (it's all down to animal manure, apparently).

Such elevation calls for decks and walkways in abundance. Steps up from the street lead to a boardwalk to the front door, French doors in the living room open to a yet-to-be-built deck and even the "windoors" in Solvej's bedroom lead to a small deck.

Now approaching SuperGold Card age, Thomas increasingly likes the idea of retirement. He dreams of employing local young people to do the woodworking and canvas stitching involved in producing their classic Solvej swings. He has other projects that could occupy him for decades.

"I've got a lot of buildings to look after." ■



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ABOVE The Croma collection features Select technology, making it easy to switch between spray modes at the touch of a button.

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A MORE PLEASURABLE SHOWER EXPERIENCE AT THE TOUCH OF A BUTTON

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The Croma Select Multi hand shower provides an individualised shower experience with three different kinds of spray: a soft rain shower, a powerful intense rain mode and a pulsating water jet massage. The Vario allows users to switch from a soft rain shower to the strong turbo rain mode.

Two showers in one

The Croma Select 180 showerpipe combines all components in one system: an overhead shower and a hand shower with Select technology, an adjustable shower support, a hose and the Hansgrohe Ecostat Comfort thermostat which allows the precise setting of desired temperatures. The fixed overhead shower Croma Select is 180mm in diameter and indulges the user with a choice of two spray modes.

A design partnership

The Croma Select range was developed by Hansgrohe in collaboration with its long-standing partner Phoenix Design. The showerheads are available with a choice of up to three spray modes and come in two different shapes: round or square with rounded corners. All products have a two-tone finish with a white spray disc, a shiny chrome casing and an ergonomic handle.

Easy to clean and water efficient

With Hansgrohe's anti-limescale QuickClean technology any limescale deposits on the spray disc of Croma Select showerheads can be easily rubbed off the flexible silicon naps. Croma Select hand showers and overhead showers are also available with EcoSmart technology; the combination of a flow limitation system and a flow-optimised spray disc reduces water flow to six litres per minute. This means that less energy is required to heat the water, which not only saves money, but also natural resources.





A photograph of a courtyard garden. In the background, a white building with a corrugated metal roof and large glass doors is visible. The courtyard is paved with light-colored stone tiles. In the foreground, there is a wooden table with a rustic design, holding several potted plants with yellow flowers. To the left, a large, dark green plant with broad leaves hangs over the scene. In the center, a tall, rounded topiary tree in a black pot stands next to a low, green hedge. A wooden bench is positioned near the building. The overall atmosphere is bright and sunny, with lush greenery and well-maintained landscaping.

SURPRISE & DELIGHT

A happy surprise saw a Wellington couple swap a large country property for an elegant courtyard garden

WORDS REBECCA LANCASHIRE / PHOTOGRAPHS PAUL MCCREDIE



THESE PAGES The verdant raised dining terrace at the rear of Tim Day and Rose Percival's Kelburn villa is their favourite spot; the pair credit their garden designer, Rachael Matthews, for transforming a little-used area: "We came home one day and she had moved the dining table up there – with the help of some friendly builders from next door," says Rose; now paved and planted, it features box (*Buxus sempervirens*) clipped into hedges and "lollipops" flanking the steps; the tall boundary hedge is Portuguese laurel; in the foreground at right is a flowering cherry, *Prunus* 'Amanogawa', and to the left is the foliage of a pink rhododendron.



IN A PAST LIFE, Tim Day and Rose Percival enjoyed a bucolic existence in Martinborough. Their house was surrounded by 5ha of land with a park-like country garden, hundreds of roses and a productive olive grove.

These days, they are the proud owners of a compact courtyard garden. Their huge potager has been replaced by herbs and lettuces in a couple of tubs; their sweeping country lawns by pristine paving. And they couldn't be more pleased.

"At the age of 46, Rose suddenly felt very, very sick," recalls Tim. "At that age our last thought was pregnancy, so we were worried. But instead we had this amazing, lovely, lovely surprise."

That surprise was daughter Cassia, now 11, and beaming across the dining table at her father. The couple's desire to bring up their "lovely surprise" in Wellington meant their country property was for sale – with a non-negotiable deadline in around nine months' time.

"We were ready to move but we wanted to live in a suburb with a village atmosphere, as we had in Martinborough," says Tim.

"We also wanted to be close to town, we wanted a garage, we wanted a view, we wanted all-day sun, especially afternoon, and a couple of living areas – nothing extraordinary!" adds Rose.

They found their restored Kelburn villa with a month to spare. It offers the best of inner-city Wellington living: sweeping views down to the harbour from the east-facing bay window of the living/dining room and out to bush-covered hills at the rear. And a small, elegantly structured garden that offers a choice of places to sit out of the wind.

But it hasn't always been that way. Though the circa 1903 house had been restored and extended, Rose recalls parts of the garden as "a weedy horror with scrappy trees". A retaining wall was bulging ominously on one side of the section and tree roots threatened to undermine part of the street-level garage on the other. >

THESE PAGES (clockwise from left) Cassia, 11, sits on the steps leading up to the rear dining terrace; the six pots on the stairs are filled with clipped box holly, *Ilex crenata* 'Hillieri'; the square terracotta pots are planted with lavender (*Lavandula* 'Major') and behind that are clipped boxus balls and lime green spires of *Berberis* 'Maria'; a row of *Prunus* 'Amanogawa' can be seen against the back wall. Tim and Cassia with Ollie the cat. An old wooden chair in the rear courtyard, sheltered by the Portuguese laurel hedge, is another favourite spot; the white hydrangea 'Bridal Bouquet' and nemesia feature in the pots nearby. Just outside the back door Rose and Tim's collection of blue and white pots is planted with white hydrangeas.







THIS PAGE (clockwise from top left) A self-seeded agapanthus grows out of an old tree root on the bank at the side of the house. A glimpse of the rear courtyard from the front door. On the terrace at the front of the house, *Lavandula* 'Major' flanks a pair of old terracotta chimney pots. The buxus hedge facing the street is punctuated by topiary domes; the pink hydrangea is 'Bodensee'. A 'Bodensee' flower head. **OPPOSITE** Looking down the side of the house towards the front door, a nikau palm, irises and a 'Bridal Bouquet' hydrangea are grouped in pots; in the foreground is another white hydrangea and tumbling down the bank above it is *Cerastium tomentosum* (snow-in-summer).

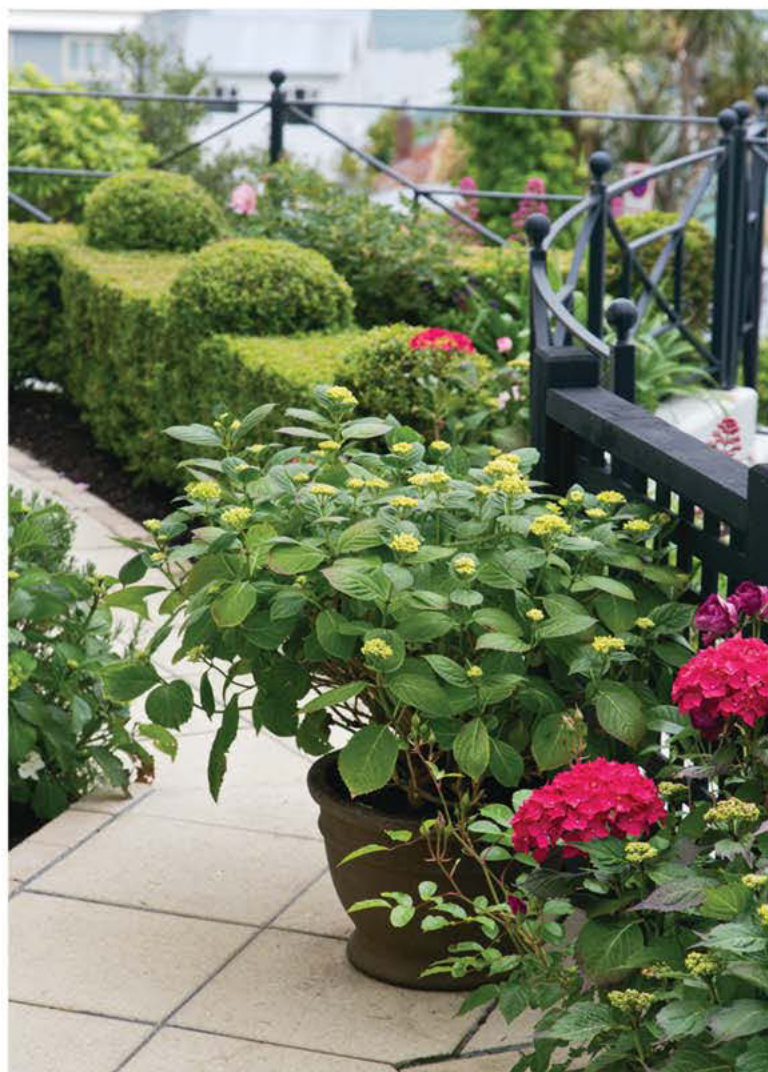
Tim and Rose would be the first to admit they are not hands-on gardeners; they're more the sort who appreciate the results. They are keen to praise the talents of their "fantastic" builder, painter, regular gardener and garden designer. "It has made such a huge difference to have such skilled people – this is the result of all their efforts," says Rose.

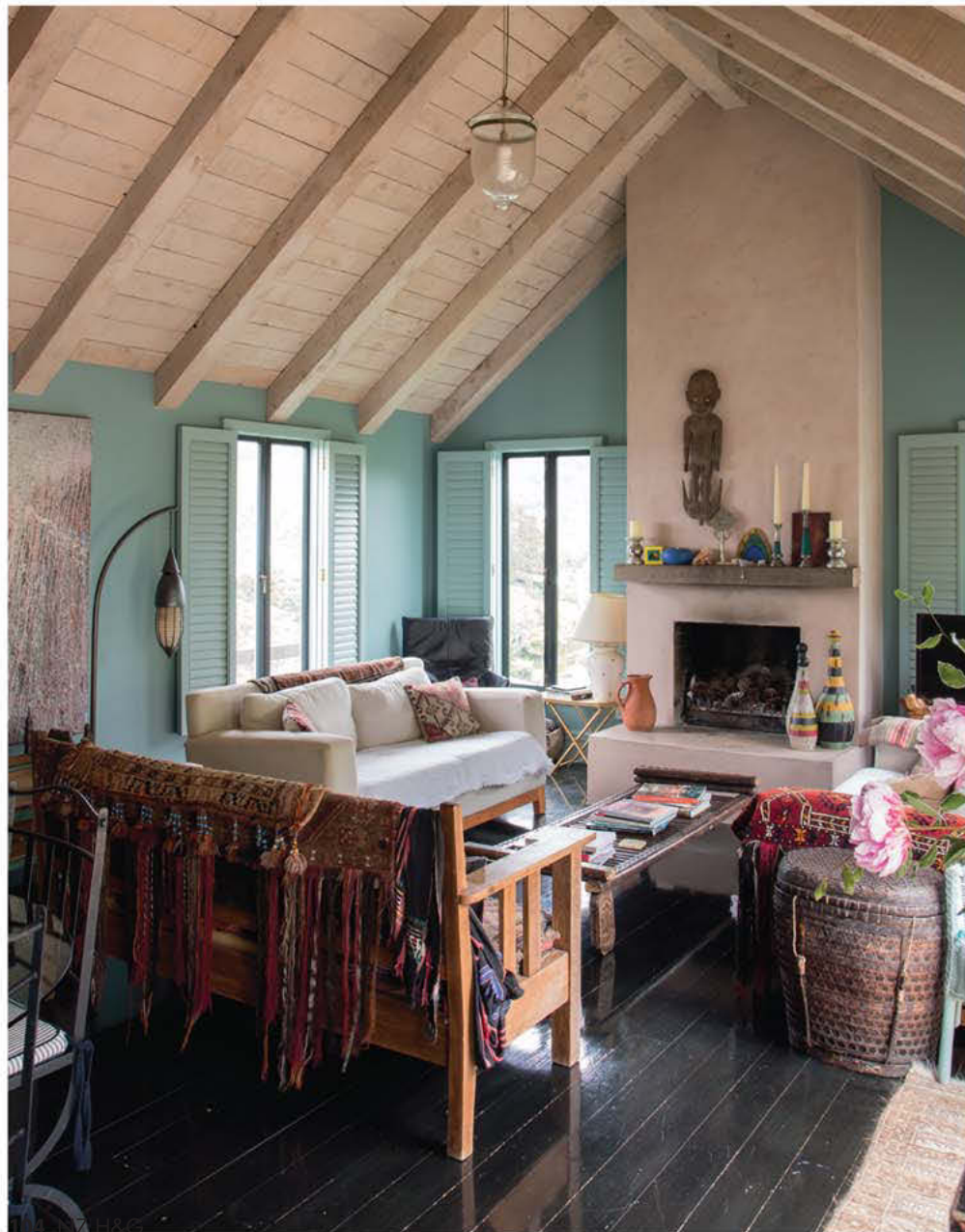
Garden designer Rachael Matthews (of Hedge Garden Design and Nursery) is the "intellectual of the garden," says Tim. "And the creative force," adds Rose.

So, can they take credit for any of it? "We just paid the bills!"

"We wanted something that is nice to look out on. You can be in any room in the house now and look out and think, 'Oh, that is so beautiful,' says Rose.

"You can't actually sit out in the garden all year round in Wellington; let's be truthful!" adds Tim. "So it's important to have something that you can look at all year round." >





THESE PAGES (clockwise from above) The formal front sitting/ dining room, which Rose says is a work in progress, features a Murano chandelier with multicoloured glass fruit, bought in Auckland. The sculpture above the fireplace in the open-plan living/kitchen area is a food hook from Papua New Guinea, traditionally used to hang food from the rafters, and bought from a Trade Aid shop; the painted metal skittles are from France and the embroidered fabrics hanging over the back of the sofa are a mixture of Pushti bags and carpets from Afghanistan. The space opens to the rear terrace through three sets of French doors.



Work began on improving the front and side gardens in 2007, removing overgrown flax and agapanthus. Rachael replanted with clivia, ferns, daphne, hostas, variegated ivy and more, to create a welcoming entranceway.

“Once the [overgrown] trees came out we could see right into the neighbour’s bedroom, so we had to do something,” says Rose. Cue the return of Rachael in 2010-12 for a major redesign. A new courtyard and curved trellis at the front of the house now frame the harbour view and provide privacy from next door.

A row of column-shaped pink-flowering ‘Amanogawa’ cherry trees provide seasonal contrast, with climbers, including *Clematis montana*, adding to the modesty screen.

Reshaping and shifting existing topiaried trees and buxus allowed for the creation of a formal hedge at the front of the

house, punctuated by green topiary domes. Pretty perennial combinations include light and dark pink hydrangeas (“fantastic for Wellington,” says Rose), strawberry foxgloves, black hollyhocks, ‘Burgundy Iceberg’ roses and more.

The garden marries well with the house: though it has formal bones, it is not at all stuffy. Inside, there are many lively additions to the Victorian backdrop: contemporary art, a red-walled library and a huge multicoloured Murano glass chandelier.

“Rose has immense style,” says Rachael, “but she trusted me to know what they like and to get on with creating it.”

At the rear of the property, the contemporary kitchen and open-plan living extension now open onto a courtyard, then up a few steps to the much-used raised dining terrace area, which was transformed by paving over the existing lime chip. >



**THIS PAGE** (clockwise from far left)

The family inherited the red walls/ceiling and dramatic pineapple light in the library from the previous owner of the house. A lacquered Mongolian sideboard, topped with a silver French cross, in the hallway; the artwork above is a series of medallions of Buddha. Cassia's bedroom features a brightly coloured plastic chandelier from Iko Iko and a 19th century Javanese four-poster bed: "It came in pieces like a jigsaw and we have a video to remind us how to assemble it," says Tim.

OPPOSITE The oak table and chairs in the library once belonged to Rose's mother, who bought them for £10 about 45 years ago; they still have their original upholstery; through the doorway, a Georgian chest can be seen in the hallway entrance.

The terrace borrows green screens from neighbouring trees and features flowering cherries with Christmas lilies, white foxgloves and alstroemeria. Below the terrace is a striking planting of clipped boxwood balls combined with grasses and lime-gold berberis spires.

"Tim and Rose were open to new ideas and trying things out," says Rachael. "They were happy to let the garden evolve over time. Great gardens take time to grow."

It sounds like a long-term garden project made in heaven. The couple have even instituted a regular Friday bubbles celebration with Rachael to mark garden milestones. "We really just like the overall effect of Rachael's design," says Rose. "She has tied it all together." ■

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Q&A

Soil type: Clay

Watering the garden: We use a hand-held hose in dry weather and for the pots.

Most significant plant in the garden: Hydrangeas and box in all shapes and sizes.

Most-used part of the garden: The courtyard at the back.

Best edible crop: Lettuce and rocket in tubs.

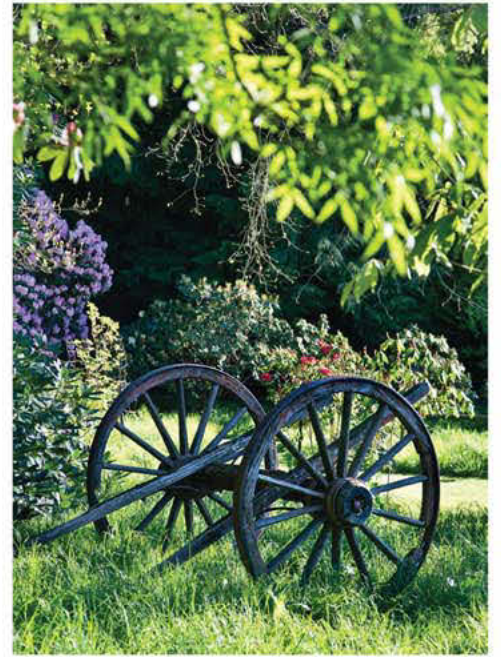
Best tip for other gardeners: Invest in good garden design and implement gradually.

Help in the garden: We have a gardener who comes for a day, once a month.

Mother's Day thoughts on gardening: My mother, Norma, was a fantastic gardener and always really interested in garden design. Her last garden was a beautiful woodland with big trees and a very restful effect. (Tim)

Rose Percival and Tim Day





OPPOSITE At The Point, Steve and Teena Richards' Canterbury property, "Maples are our summer umbrellas. Real ones blow over."

THIS PAGE (row by row from top left) 'Irene Mary Stead', a rhododendron propagated by Edgar Stead of Ilam and named for his wife, who was the daughter of the first settler at The Point, Thomas Phillips. Teena traded a bottle of whisky for a truckload of scree from a neighbour. An old cart in a picturesque setting. Teena and daughter Hattie created this sculpture from bits and pieces in the workshop. Steve and Teena Richards. Mt Peel lilies and ferns thrive in the woodland. A wrought-iron gate leads to the original orchard. Bluebells grow wild.



ALL ABOUT FAMILY

A pioneer ancestor planted the trees that his
great-great-grandchildren now play around

WORDS SUE ALLISON / **PHOTOGRAPHS** PAUL McCREDIE



THIS PAGE (from top) Teena's father helped Steve make the pergola that connects the lawns. Rustic macrocarpa furniture looks the part in the barbecue area, which was paved with bricks from an old chimney in a "family bricking project," says Teena.

OPPOSITE The hebes growing around the rocks aren't dead, says Teena, just recovering from a radical haircut; llam azaleas form a ring of fire on the fringe of the garden in spring; the tree-covered hillsides are alive with birds – bellbirds, fantails, wood pigeons and, most exciting, a tui last summer, but "pesky sycamore seedlings" are now their worst weed.





IMAGINE PIONEER THOMAS PHILLIPS standing on the crest of a windswept ridge above the mighty Rakaia River in the 1860s. He would have looked down on the place where the hills converged to a point, remembering the arduous three-month voyage from England to this wild country and wondering what the future would hold.

If Thomas Phillips were to stand in the same spot now, he would see his pioneer's dream realised. Sheep and cattle graze the hillsides in Windwhistle, a farming locality an hour's drive west of Christchurch. A homestead, still with the cob house he built in 1866 at its core, sits in a huge and beautiful garden and his great-great-grandchildren clamber among the vast-girthed trees he planted 150 years earlier.

Steve and Teena Richards' place is all about family. Their children, Jamie, 19, Sophie, 17, and Harriet (Hattie), 14, are the fifth generation to live at The Point. Their ancestor Tom was one of Canterbury's first English settlers, sailing in on the *Sir George Seymour* with his family in 1850.

Tom's father, Henry, bought the neighbouring property Rockwood in 1852 and a decade later began farming The Point, putting Tom in charge. In 1926, one of Tom's four daughters married Harold Richards, his neighbour's grandson, and they took over the property.

This is a family with a passion for planting. Henry Phillips is believed to have brought one of the first rhododendrons to Canterbury. Tom was a tree enthusiast and planted to a plan.

And Steve's parents, Dermot and Claire, were avid gardeners.

Steve had no option really: "I thought I'd better marry a gardener." And he struck gold with Teena, a capable Wairarapa farmer's daughter with a Dip Hort to boot.

"I swapped mud for snow," says Teena, who adopts a blitz-and-leave approach to keep on top of the extensive garden. The Richards also enlist help from four-legged weedeaters: several times a year they run an electric wire around the woodland garden and put in the rams to clean it up.

"There's nothing too precious here," says Teena. "We have wind, we have snow, we have possums. Sometimes we wake to a mob of sheep on the lawn. It's survival of the fittest. I'm no nurse."

Windwhistle is named, so legend goes, for the sound of the wind through the keyhole of the local pub and the wind howls nor'west in summer and bitter southerly in winter.

But there are silver linings to the extreme conditions. With a 130cm annual rainfall, they don't have to water the garden and few bugs survive the wind and bleak winter conditions. "We don't spray. There are no snails, hardly any slugs and we don't get powdery mildew," says Teena.

Trees rarely succumb to the elements. They grow slowly with deep roots and wide, strong bases. Many have branches growing only on the leeward side, like giant one-armed sentinels.

And the rhododendrons are spectacular. "The draught down the gorge stops frosts so we can grow big-leaved rhodies that you can't grow across the way," says Steve. >



Steve and Teena moved into the homestead in 1998. “The structure of the garden was there. We mainly opened it up,” says Teena. She has stamped her landscaping mark on the garden, defining areas and introducing strong sculptural elements. The couple make a powerful design-and-build team, using rocks, timber and historic paraphernalia found in the farm sheds, although Teena is discerning. “I don’t like old rusty farm machinery. I don’t want it to look like a junkyard.

“We live in our garden. We have breakfast every morning on the verandah in summer and, when the children were young, we would have a picnic lunch on the lawn almost every day. The kids took turns to choose the spot.”

For the children, before they headed to boarding school in Christchurch, it was a *Swallows and Amazons* upbringing. They paddled over to islands on ponds at the fringe of the garden, built huts and made hide-outs in the forest.

“Hattie used to spend hours in the tree hut with her pet lamb,” says Teena, which may explain why the access is a sheep ramp not a ladder.

At the far end of the lawn is the “gin pit”, paved with bricks from an old chimney and fenced with irregular rails from dilapidated shepards. “Steve and I try to walk around the garden most evenings before dinner,” says Teena, “and this is where we sit at the end of the day.”

There they enjoy the last rays of the setting sun and listen to the murmur of the wind; or perhaps it’s the happy sighs of well-pleased ancestors, watching from the treetops. ■

Q&A

Climate: About -10°C in winter to 30°C in summer. Strong winds, predominantly nor’west. Regular snowfalls, including “big snows”, as in 1973 (5ft) and 1992 (3ft). We manage to escape some of the worst frosts with the Windwhistle breeze.

We don’t water our garden: As we have a 50-inch rainfall. Just as well, as we have terrible water pressure that can’t even run a sprinkler. A new plant might get an occasional bucket of water.

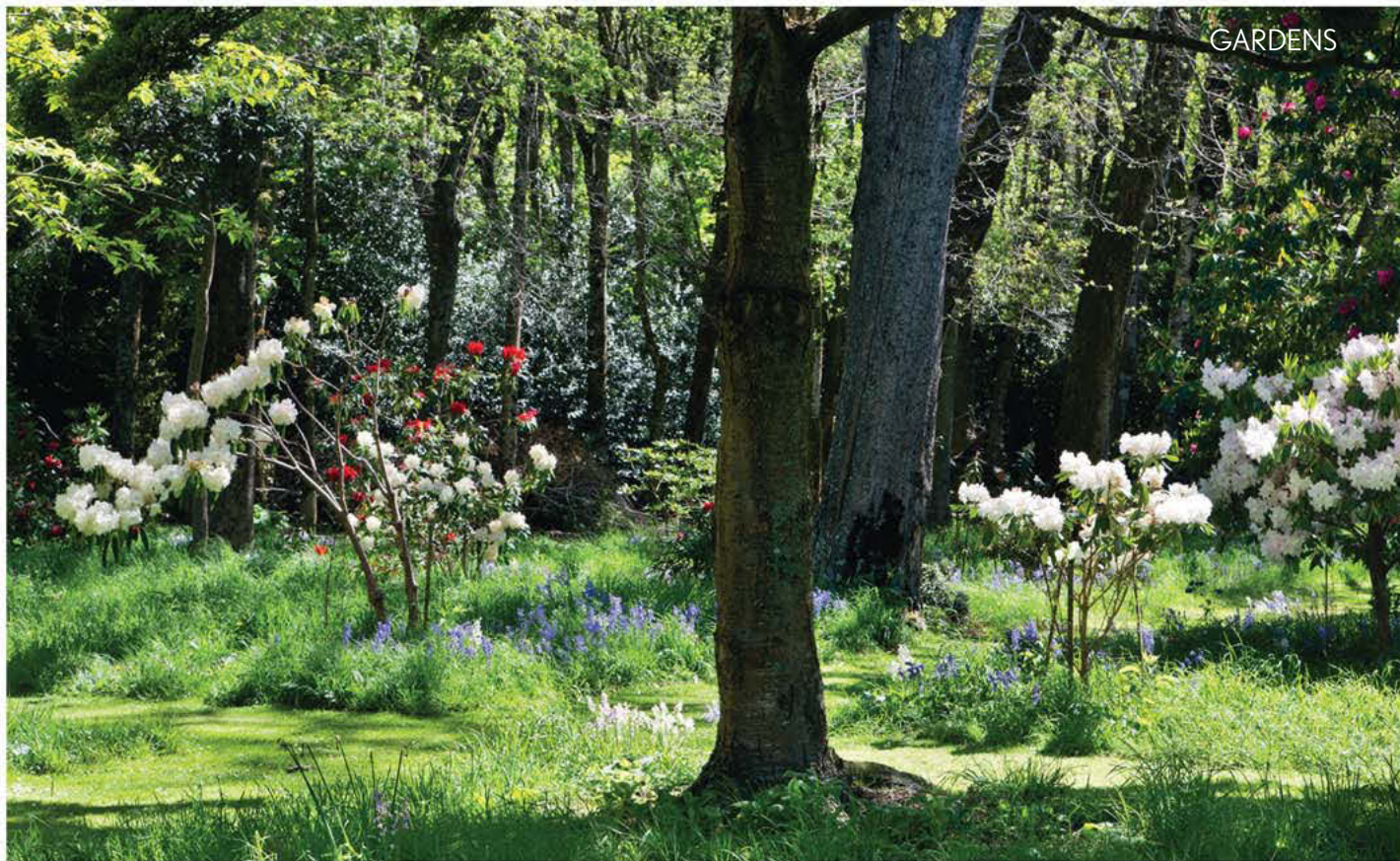
Plants that grow well are: Rhododendrons, azaleas, bulbs and alpine plants. The Mt Peel lily is now seeding everywhere. What a lovely weed to have!

To get rid of garden waste: We try to compost but mostly pile weeds and prunings on sheets then use the motorbike trailer to cart them out under the trees (this is often the children’s job).

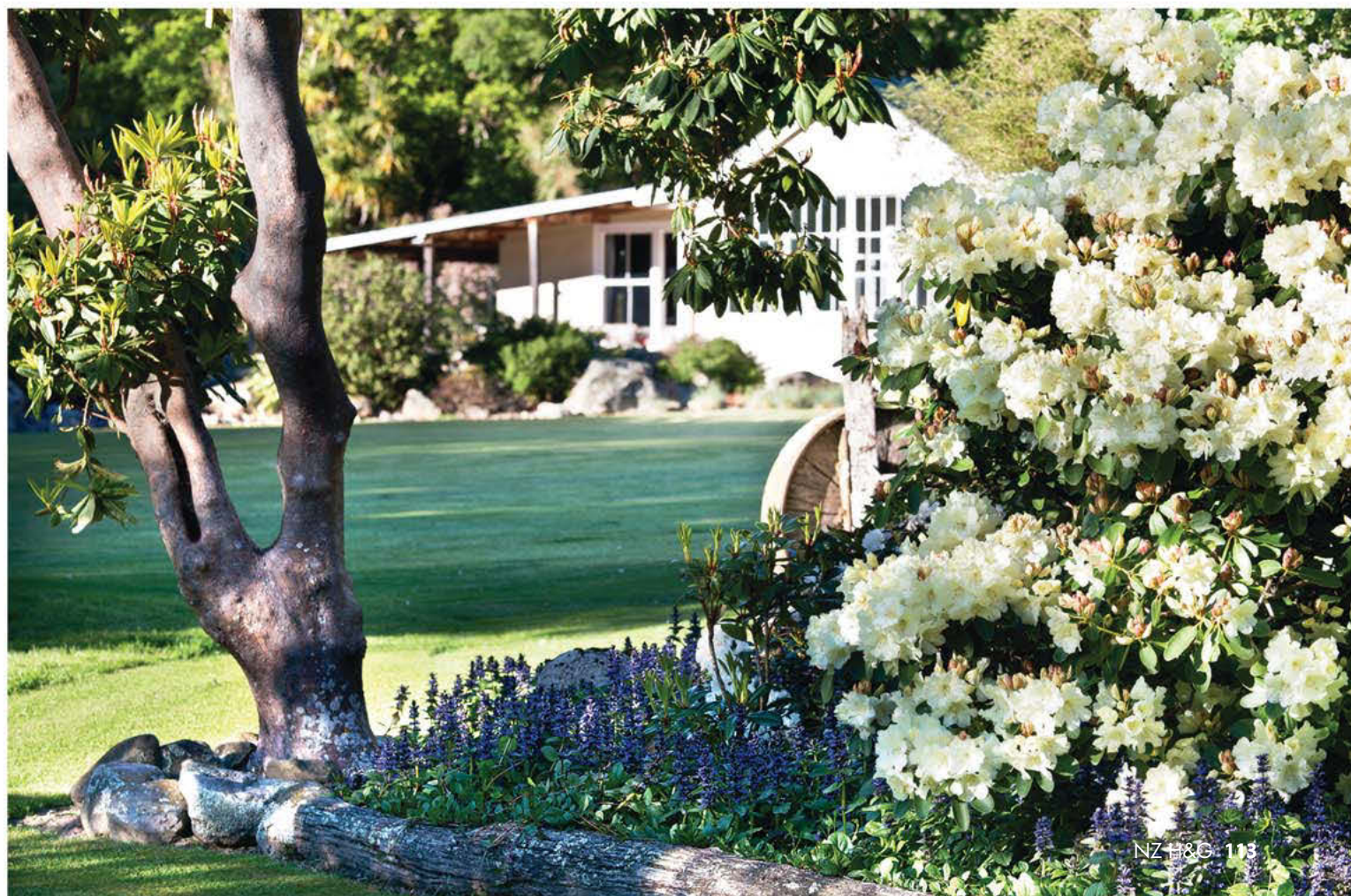
Best time of the year in the garden: There’s a riot of colour in spring. Autumn colours are also very intense, although the wind can remove it all pretty quickly.

Help in the garden: I’m the weeder; Steve the chainsawer. Landscaping can be a family affair. Everyone has an opinion. There’s often a project planned when my parents are staying.

Teena Richards



THIS PAGE (from top) "Rhododendrons look fantastic among trees and natives," says Steve; Teena would like to add hydrangeas "but the Rams would gobble them up". Across the lawn is the original billiard room, which was also used as a chapel by the community in the early days.
OPPOSITE Cherry blossoms overhang the entrance to the bluebell walk; Teena mows walkways through the lawn because she likes the two-tiered effect: "Walkways are important because they allow people to look up," she says. "People often forget to look up."



Sound gardens

The backyards are alive with the sound of... leaf blowers

WORDS JANICE MARRIOTT & VIRGINIA PAWSEY / ILLUSTRATION PIPPA FAY



Dear Virginia

There are some things that photographs of beautiful houses and gardens do not show.

Ever. One is noise. My inner-city suburb is deafening at this time of year. As I write this, the guy across the road has his leaf blower out. It's his favourite toy. But who needs one of those when the wind does the job perfectly? Someone else is mowing the autumn grass and someone else is, worst of all, using a giant mulcher. It's the beginning of the untidy season and it brings out the Mr Fussy in my neighbours.

I'm just as busy as they are, trying to contain the chaos of autumn. I'm raking, not blowing, the first of my leaves before they block the gutters and drains, before they stop the grass growing on the lawn, before someone slides on them and goes splat. I'm building compost heaps, without a mulcher, dividing perennials, planting bulbs and winter greens. But – and it's a big but – I do it quietly.

I've just polished my floors – all without the aid of noisy polishers and vacuums. I use brooms and cloths and I listen to the radio while I do it, but that's hardly mulcher volume. I'm just stopping for a rest and now a concert has started in the park – amplified.

I'm not the sort of person who would complain about playground noise. Don't think that of me. I accept that the city is noisy. I put up with buses whooshing past, garbage trucks wheezing and sighing their slow progress up and down the road on four different days a week. Trains toot in the distance in their lonely way, even in the middle of the night. Jet planes rumble above, rescue helicopters shudder past to the hospital and there's often the tock-tock-tocks of the loud and low-circling Eagle police helicopter.

But guys with mulchers and leaf blowers do annoy me, because they seem unnecessary. If you lived here, I think you'd wear earmuffs in bed.

Dear Janice

Still nights at the end of a country road are so quiet you can hear the stars singing. City guests sleep badly, often waking long before dawn with a deep sense of unease at the absence of noise. They lie listening for the comforting sounds of traffic and there are none; neither truck nor car disturbs the night. It seems odd to be unable to sleep for silence.

Guests don't sleep through the wild windy nights either; they are terrified the house is readying itself for lift-off. Sometimes I am too, for the wind grasps the house and shakes it so fiercely the wooden walls creak and the roof planks crack as if we were in a small wooden boat tossing on an angry sea.

This afternoon, as I was gardening, I listened to the sounds of the country so that I could give you an accurate account of them. There is little to report. At first a skylark sang as it danced on the breeze high above the garden. Then it flew away. A herd of brown cows trotted past down Birchdale Lane, mooing as they went, and in the distance an old ewe bleated and then there was nothing; just the wind sighing in the pine trees. Later in the afternoon the magpies, roused from their siesta, began gently quardle-oodle-ardle-wardle-doodling. Love or hate them, magpies make a lovely noise.

There were no tractors working this afternoon, it's too late in the season. Silage-making, cultivating and harvesting are all over for the year. The mornings are different; the air vibrates with the growl of tractors towing feeding-out wagons. I know you don't like using noisy machines in the garden but a tractor is a handy implement if you have room for one. Harry insists that the only way to garden is with a tractor and chainsaw. I don't employ his services often but when I do I find the tractor to be of great assistance. The chainsaw is quite another matter. The consequences tend to be terminal.



Janice

Virginia



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As our heart-warming feature on page 51 makes clear, it's our mothers who inspire our homemaking, teaching us everything from how to polish taps to how to make guests feel welcome. This Mother's Day, why not return the favour? Give your mum a gift subscription to *NZ House & Garden* and she'll get the latest ideas on how to create a beautiful, welcoming home delivered to her door every month. She might even pass some of them on to you.

Sally



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MAY MENU

DAINTY LUNCH FOR
BABY'S BIG DAY



AUTUMN MEAL IDEAS
FROM A CELEBRITY CHEF



HAPPY MEMORIES
FROM GRAN'S TABLE



TREATS FOR MUM



SMALL BITES



WELCOME TO THE WORLD

Celebrate your new baby with a party lunch that's just right for a christening, naming ceremony or first birthday

RECIPES & FOOD STYLING BERNADETTE HOGG / STYLING CLAUDIA KOZUB
PHOTOGRAPHS MANJA WACHSMUTH



Layered Lemon Madeira Cake
with Butter Cream Frosting
(recipe page 120)

MENU

Layered Lemon Madeira Cake
with Butter Cream Frosting

Cheese Roulade with
Ricotta & Spinach Filling

Cream Cheese, Cucumber &
Pickled Ginger Tea Sandwiches

“B for Baby” Almond & Ginger
Biscuits

Ham & Cheese Rolls with
Mustard Tomato Sauce

Rhubarb, Raspberry &
Lemongrass Cordial



Cheese Roulade with
Ricotta and Spinach Filling
(recipe page 120)

Layered Lemon Madeira Cake with Butter Cream Frosting

(pictured page 118)

There's nothing like a tall, layered cake to create a sense of occasion. In this one the layers have fillings of frosting folded through with lemon curd. Some fresh flowers top it off perfectly.

360g butter, softened
370g caster sugar
6 eggs, lightly beaten
2 teaspoons vanilla extract
2 lemons, finely grated zest
2 teaspoons lemon juice
330g self-raising flour
Frosting:
600g icing sugar
250g butter, softened
3 tablespoons lemon juice
1-2 tablespoons milk
Yellow food colour (optional)
1 cup lemon curd

Heat oven to 160°C. Grease and flour two 20cm (8 inch) round cake tins, lining the bases if needed.

Cream butter and caster sugar together. Gradually add eggs, beating well after each addition. Add vanilla, lemon zest and juice, beating to combine. Fold in flour.

Divide mixture evenly between cake tins. Bake 45-50 minutes or until a skewer inserted in the centre comes out clean.

Cool cakes for 15 minutes in tins before turning out onto a wire rack to cool completely.

Frosting: Beat icing sugar, butter and lemon juice together until smooth. Add milk, a tablespoon at a time, beating until mixture is light and fluffy. Add food colour a few drops at a time until you reach your desired colour.

To assemble, cut each cake in half horizontally. Combine $\frac{2}{3}$ cup of the frosting with the lemon curd. Sandwich together the 4 layers of the cake with the curd mixture. Ice the cake with remaining butter cream, covering it completely. Decorate with edible flowers if desired.

Cook's note: To keep the layers in place while icing, use a couple of skewers; these

can be removed just before serving and the small holes smoothed over or decorated. If it is a warm day, store the cake in the refrigerator and remove 20 minutes before serving. *Serves 12*

Cheese Roulade with Ricotta and Spinach Filling

(pictured page 119)

Making a roulade is not as difficult as it may seem – the soft, eggy sponge rolls up quite easily with the aid of a sheet of baking paper. This roulade is served cold and can be made up to 24 hours ahead.

60g butter
 $\frac{1}{2}$ cup flour
1 cup milk
 $\frac{1}{2}$ teaspoon mustard powder
 $\frac{1}{2}$ cup grated tasty cheese
2 tablespoons grated parmesan, plus extra to garnish
3 eggs, separated, plus 1 extra egg white
Filling:
280g spinach, washed and tough stems removed
 $\frac{1}{3}$ cup basil leaves, plus extra for garnish
150g ricotta
 $\frac{1}{4}$ teaspoon freshly grated nutmeg
1 tablespoon pine nuts, lightly toasted, for garnish

Heat oven to 200°C. Line a 30 x 25cm Swiss roll tin with baking paper, allowing it to hang over the edges slightly. Line a wire cooling rack with additional paper.

Melt butter in a saucepan over a medium heat. Add flour and stir for a minute then stir in milk and cook until mixture boils and thickens.

Add mustard and season with salt and freshly ground black pepper to taste. Stir in cheeses followed by 3 egg yolks, one at a time.

Beat the 4 egg whites to soft peaks then fold into cheese mixture. Spread mixture in lined tin and bake for 15 minutes or until puffed and golden.

Take roulade from oven and turn out onto the lined wire rack. Carefully remove the lining paper.

Using a knife, score a line down one long edge about 1cm in from the edge.

Holding the baking paper used to line the rack and starting from the scored edge, use both hands to gently roll up the roulade. Leave to cool.

Filling: Place spinach in a saucepan with $\frac{1}{4}$ cup water and cook over a moderate heat until just wilted. Transfer to a sieve and refresh under cold water until cool enough to handle. Squeeze out as much liquid as possible.

Place spinach in a food processor with basil, ricotta, nutmeg and seasoning to taste. Pulse until well combined.

To assemble roulade, carefully unroll and spread with the spinach mixture. Using the same method as above, roll up from the scored edge. Cover and chill until ready to serve.

Serve garnished with a sprinkling of pine nuts, extra parmesan (shaved) and basil leaves. *Makes about 20 slices*

Cream Cheese, Cucumber and Pickled Ginger Tea Sandwiches

Assembling these ladylike, heart-shaped tea sandwiches is a last-minute task but it's a quick job if all the ingredients are prepared and ready to go.

20 slices fresh white sandwich bread
100g cream cheese, softened
 $\frac{1}{2}$ telegraph cucumber, peeled and finely sliced
25g sliced pickled pink ginger
Handful of cress or baby rocket leaves
Flaky sea salt

Cut 40 heart shapes from the bread, discarding the crusts. Spread half the heart bases with cream cheese. Top with sliced cucumber, pickled ginger and a few greens. Season with flaky sea salt, top with remaining hearts and serve.

Sandwiches are best assembled just before serving. Bread can be cut and covered with a just-damp paper towel and stored in an airtight container in the refrigerator for several hours before assembling. *Makes 20 x 7cm heart-shaped sandwiches >*



Cream Cheese, Cucumber and
Pickled Ginger Tea Sandwiches



"B for Baby" Almond and
Ginger Biscuits
(recipe page 124)

Ham and Cheese Rolls with
Mustard Tomato Sauce
(recipe page 124) >



"B for Baby" Almond and Ginger Biscuits

(pictured page 122)

These soft-textured shortbread-style biscuits can be iced as you like to suit the occasion. For tips about royal icing see Small Bites, page 139.

225g butter, softened
225g caster sugar
¼ teaspoon almond essence
1 egg, lightly beaten
400g flour
50g ground almonds
1 teaspoon ground ginger
Royal icing:
1 egg white
240g icing sugar, sifted
Pink and blue food colours

Heat oven to 180°C and line 2 oven trays.

Cream butter and caster sugar until light and fluffy. Add almond essence and egg, beating until combined.

In a separate bowl combine flour, ground almonds and ginger. Gradually add to creamed mixture to form a dough; do not overmix. (If using a cake mixer, have the speed on low.)

Place dough on a large piece of plastic wrap, form into a flat brick and place in the fridge for 1 hour.

Take dough from fridge and roll between 2 pieces of baking paper to about 3mm thickness. Scraps can be rerolled. If the dough becomes too soft, return it to the refrigerator to firm.

Cut out shapes using a flower-shaped cookie cutter. Place on oven trays and bake for 10-12 minutes or until just starting to colour on the edges. Take from oven and allow to sit several minutes before placing on a wire rack to cool completely.

Icing: Beat egg white until foamy. Beat in icing sugar 1 tablespoon at a time.

Divide mixture between 2 bowls and colour one pink and one blue. Cover with plastic wrap until ready to use (biscuits must be completely cooled). Decorate biscuits with piped icing as desired.

Decorated biscuits will keep in an airtight container for a week. *Makes about 35 x 7cm biscuits*

Ham and Cheese Rolls with Mustard Tomato Sauce

(pictured page 123)

Savoury pastries are convenient and always go down a treat. These rolls can be made and refrigerated for several hours before cooking, and the sauce can be made up to a week in advance.

2 sheets ready-rolled puff pastry
7 pre-cut slices Swiss-style cheese, each slice cut into 3 strips
10 slices shaved smoked ham
1 egg yolk, lightly beaten for brushing
1 tablespoon sesame seeds
Mustard tomato sauce:
½ cup tomato sauce (store-bought or home-made)
1 tablespoon sweet chilli sauce
1½ tablespoons cider vinegar
2 teaspoons Dijon mustard
¼ cup brown sugar
1 clove garlic, crushed

Heat oven to 210°C. Cut each sheet of pastry in half and then each half into 5 strips. Working quickly, top each strip of pastry with a strip of cheese and some smoked ham. Roll up from the bottom and place seam down on a baking tray.

When all the rolls are complete, brush the tops with beaten egg yolk and sprinkle

with sesame seeds. Bake for 18-20 minutes until golden on top and bases are crisp. Serve warm with sauce. *Makes 20*

Sauce: Place all the ingredients in a small saucepan. Simmer uncovered for 2 minutes, stirring occasionally, until reduced and thickened slightly.

Cool before serving. Store covered in the fridge. *Makes ½ cup*

Rhubarb, Raspberry and Lemongrass Cordial

Sweet but with a touch of thirst-quenching tartness, this pretty cordial can be diluted to taste with either water or wine.

500g pink-stemmed rhubarb, chopped
2 cups raspberries (fresh or frozen)
2 stalks lemongrass, well bruised
1 lemon, juiced
3 cups water
1¼ cups sugar

Place rhubarb, raspberries, lemongrass, lemon juice and water in a saucepan. Bring to the boil then turn to a simmer for 20 minutes.

Remove from heat and pour through a sieve, pressing mixture to extract as much liquid and flavour as possible. Discard the pulp.

Return liquid to the pan and add sugar. Bring to the boil for 2 minutes, stirring until sugar has dissolved.

Remove from heat and cool. Cordial will keep, covered in the fridge, for several weeks.

Serve diluted to taste with chilled sparkling mineral water or sparkling wine. *Makes at least 1 litre cordial* ■

For more luncheon recipes, visit nzhouseandgarden.co.nz



Mini Raspberry Friands



Victoria Sponge



Pomegranate
Champagne Cocktails



Parmesan Pesto and
Tomato Tarts



White Chocolate Rocky
Road Fudge



Rhubarb, Raspberry and
Lemongrass Cordial



Chef Michael van de Elzen has opened three restaurants in Auckland over the years. First, award-winning Molten in Mt Eden and Food Truck Garage, which followed on from his TV series *The Food Truck*. He's now moved on from those ventures and opened Boy & Bird chicken kitchen in Ponsonby – and has also written four cookbooks. Michael has a passion for home-cooked family food that is easy, healthy and full of flavour.



TASTE OF AUTUMN

A popular chef shares tasty meal ideas for cooler evenings

RECIPES MICHAEL VAN DE ELZEN

Roasted Duck Breast with Beetroot Tarte Tatin and Hazelnut Dressing

Tarte tatins are always a great way to show off in the kitchen, even though they are simple to prepare.

4 tablespoons caster sugar
300g canned baby beetroot, cut in half
1 sheet savoury short pastry
2 duck breasts
1 teaspoon flaky salt
Freshly ground black pepper
2 tablespoons olive oil
Handful kale leaves
Hazelnut dressing:
10cm sprig rosemary
Pinch of flaky sea salt
3 tablespoons roasted hazelnuts (left whole)
3 tablespoons olive oil
2 tablespoons balsamic vinegar
1 tablespoon brown sugar

Heat oven to 180°C. Place caster sugar in a 20cm cast-iron frying pan over moderate-high heat. Cook without stirring until dissolved then turn up heat and bubble until a light caramel colour. Take off heat.

Lay beetroot halves over the caramel, round side down, leaving a 2cm gap around the edge.

Cut the pastry sheet to the same size as the pan. Lay pastry over beetroot and press edges down so they touch the base of the pan. Bake 25 minutes or until pastry is golden and puffed up. Take from oven and leave to rest for a few minutes.

Meanwhile, lightly score the fat side of duck breasts. Season with salt and pepper.

Place breasts skin side down in a hot pan and sear until golden. Transfer to a roasting dish and bake (with the tarte) for 10 minutes. Take from oven and rest meat for 10 minutes before serving.

Heat oil in another frypan, add kale, season with a touch of sea salt and stir until leaves have softened and wilted.

Dressing: Grind rosemary leaves in a mortar and pestle with salt. Place in a bowl with other ingredients and mix well.

To serve tart, place a large plate over the pan and, carefully but quickly, turn upside down to remove pan. Serve tart with sliced duck, wilted leaves and the hazelnut dressing on top. *Serves 2*



Autumn Mulled Wine

What a great way to kick off an autumn feast. If you store any that's left over in the fridge, it can be heated and enjoyed a number of days later.

4 plums
2 oranges
1 lemon
750ml bottle red wine
2 tablespoons honey
1 teaspoon whole cloves
2 cinnamon sticks

Cut plums into quarters and discard stones. Peel oranges and lemon with a knife, removing all the white pith, and cut into segments.

Place fruit in a saucepan with remaining ingredients and bring to the boil. Simmer gently for 5 minutes then remove from heat.

Allow to sit for at least 1 hour before drinking to allow flavours to infuse. Reheat to serve. *Serves 6*



Cider Risotto with Pumpkin, Pancetta and Sunflower Seeds

The pumpkin in this dish adds richness in both colour and flavour. Combine that with the saltiness of the pancetta and this is a dish packed with flavour.

1kg pumpkin, peeled and diced
 4 tablespoons neutral oil, eg canola
 1 teaspoon flaky salt
 100g sliced pancetta
 1 onion, finely chopped
 2 cloves garlic, crushed
 350g arborio rice
 300ml apple cider
 300ml chicken stock
 100g butter, cubed
 ¼ cup freshly grated parmesan
 1 cup sunflower seeds, toasted
 ½ cup mustard leaves (or red oak lettuce, red char leaves or rocket)
 Shaved parmesan to serve

Heat oven to 180°C. Toss diced pumpkin in an oven dish with 2 tablespoons of the oil and the salt. Roast until tender. Cool and lightly mash.

Lay pancetta on a baking tray and grill until golden and crisp; cool.

Sauté onion and garlic together in a pot or large, deep frying pan with remaining 2 tablespoons oil until softened. Add rice and cook for a minute while stirring.

Combine cider and chicken stock and add to pan a little at a time, stirring and cooking until rice is al dente or firm to the bite, about 15-20 minutes (add more liquid if needed).

Stir in the crushed pumpkin, butter and parmesan.

Serve risotto topped with the crispy pancetta, a sprinkle of sunflower seeds, some mustard leaves and extra parmesan. Serves 6 >

Warm Autumn Salad with Kalamata Honey

I put this dish on the menu at my first restaurant Molten a number of years ago and it was well received by our customers. They particularly liked the quirkiness of the olive honey and it gives me great pleasure to share it with you.

1 buttercup pumpkin
 2 tablespoons olive oil
 1 teaspoon flaky salt
 ½ teaspoon cracked black pepper
 8 small vine-ripened tomatoes
 100g rocket leaves
 100g cows' milk feta, ripped into cubes
 ½ cup walnut halves, toasted
 2 tablespoons pumpkin seeds, toasted
Kalamata honey:
 12 pitted kalamata olives
 1 tablespoon honey
 1 tablespoon olive oil

Heat oven to 190°C. Cut buttercup in half and scoop out seeds. Slice into wedges and place in a roasting dish.

Drizzle with olive oil and season with salt and pepper. Roast 15 minutes or until a knife moves through the flesh easily.

Add tomatoes to dish and roast for a further 10 minutes.

Meanwhile, make Kalamata Honey by blitzing olives, honey and oil together to make a smooth paste. Use a stick blender or small food processor.

Arrange buttercup and tomatoes on a serving dish with rocket, feta and toasted walnuts and pumpkin seeds.

Add dollops of Kalamata Honey and serve while warm. Serves 4





Credits: pewter plate and copper pot, both from [Romantique, romantique.co.nz](#); chopping board from [The Vitrine, inthevitrine.com](#); plates from [Republic Home, republichome.com](#); metallic tiles (background) from [Tile Space, tiles.co.nz](#); knitted cloth from [Father Rabbit, fatherrabbit.com](#); copper bowl from [Simon James Concept Store, simonjamesdesign.com](#); Japanese bowls and grandmother blanket, both from [Everyday Needs, everyday-needs.com](#).

Oliebollen with Salted Caramel Sauce

This is my Dutch mother's recipe for the Dutch doughnuts that are traditionally enjoyed only on New Year's Eve. Now I've shared the recipe, you can enjoy them any time – just don't tell my mum!

400ml milk
2 tablespoons sugar
8g (1 sachet) instant dry yeast
400g plain flour
½ cup sultanas
1 egg, beaten
Oil for deep-frying
½ cup icing sugar
2 teaspoons ground cinnamon
Salted caramel:
100g sugar
100g butter, cubed
100ml cream
1 teaspoon flaky salt

Heat milk to just lukewarm in a saucepan then remove from heat. Add sugar, yeast, sifted flour, sultanas and finally the egg. Mix well to make a wet dough.

Leave dough in a warm place until risen to about double in size then place in the fridge for an hour to halt the rising process before cooking. (Dough can be kept in the fridge for up to 2 days.)

Heat oil to 180°C in a deep-fryer or small pot. Combine icing sugar and cinnamon in a bowl.

Use 2 tablespoons to take scoops of dough, form it roughly into balls and drop carefully into the hot oil. Fry until golden brown, about 2-3 minutes.

Drain cooked doughnuts on paper towels and dust with icing sugar mixture. Serve piled on a dish with the caramel sauce. Eat while hot if possible.

Salted caramel: Place sugar in a heavy-based pot or frypan over a moderate heat and cook until sugar has melted. Do not stir but swirl pan from time to time to melt sugar evenly. Turn up heat and bubble until sugar has caramelised and turned golden brown, 4-5 minutes.

Take off heat and add cubed butter, cream and salt. Whisk until melted and combined. Serve warm or at room temperature. *Serves 6 generously*



Hot Chocolate Custards with Spiced Pears and Amaretti

My four-year-old daughter Hazel has not stopped asking for these since I first made them for the photo shoot. They are delicious served hot or cold.

300ml cream
4 tablespoons caster sugar
100g good-quality dark chocolate
1 vanilla pod, split and seeds scraped
5 egg yolks
1 whole egg
Pears:
4 small pears
1 cup red wine
1 cup water
1 tablespoon caster sugar
4 whole star anise
1 cinnamon quill

To serve:
120g crème fraîche or sour cream
100g (½ packet) amaretti biscuits, crushed

Place cream, caster sugar, chocolate and vanilla pod and seeds in a saucepan over a medium heat. Cook, stirring constantly, for 5 minutes or until hot (do not allow to boil). Remove saucepan from heat.

Whisk egg yolks and whole egg in a bowl until well combined.

Remove vanilla bean from milk mixture. Pour hot milk mixture over egg yolk mixture, whisking constantly. Place custard mixture in fridge for 20 minutes to rest. After 20 minutes, skim bubbles off the surface then pour into 4 small (1-cup capacity) ovenproof bowls or ramekins.

Heat oven to 140°C (not fan-forced). Place bowls in a deep roasting dish then pour boiling water into the dish until it reaches halfway up the bowls. Carefully place roasting dish in the oven and cook 30 minutes or until custards are just set.

Meanwhile, prepare pears. Peel pears and place in a pot with wine, water, caster sugar, star anise and cinnamon. Bring to the boil, reduce heat and simmer for 5 minutes. Remove from heat and leave pears sitting in poaching liquor for at least 10 minutes. Take pears from liquid, slice in half lengthways and remove cores.

Top each custard with a pear and spoon over a little of the poaching liquor. Serve with dollops of crème fraîche and crushed amaretti biscuits sprinkled on top. *Serves 4* ■

GRAN'S TABLE

Try these time-tested treasures gathered from grandmothers

PHOTOGRAPHS TODD EYRE



MANY AN AFTERNOON spent making scones with her gran Dulcie May, or visiting her nana Rita Burrell (who always put on a great spread), sparked a lifelong love of baking and cooking for Auckland food writer Natalie Oldfield.

“Dulcie May and Nana Rita are two of the biggest inspirations in my life. Their homes were special places and it was around their tables, laden with beautiful food and all the trimmings – lacy tablecloths, fine china teapots, cakes, sandwiches and flowers from the garden – that lasting memories were created.”

Motivated by memories of her beloved grandmothers and their collective belief that “food made with love is the best kind of all”, Natalie embarked on a quest to collect the stories and culinary wisdom of grandmothers from New Zealand and around the world.

The result is her new book *Love & Food at Gran's Table*, a compilation of 120 simple, wholesome, handed-down and family favourite dishes, “to honour grans everywhere who gift not only their treasured recipes, but their time and love to their families every day”. The following recipes are from that book.

Plum Torte

“Afternoon tea was always a real treat and Nana Rita [from whom this recipe comes] made you feel very special with the effort she had gone to. The food would be prepared and covered with a cloth awaiting your arrival and, once the initial chat was over, out would come all the delicious offerings.” *Natalie Oldfield*

8-9 Black Doris plums, from tin
115g butter, softened
½ cup sugar
2 eggs, separated
1 tablespoon milk
170g flour
1 teaspoon baking powder
½ cup (70g) sliced almonds
1 tablespoon icing sugar, for topping

Heat oven to 180°C. Grease a 10cm x 35cm torte pan well. Halve plums, remove stones and place on paper towels to drain.

Cream butter and sugar together until light and fluffy. Beat egg yolks lightly and add with milk. Mix well.

Sift in flour and baking powder and fold together until mixture is well combined.

Beat egg whites to soft peaks and fold in lightly with a knife.

Spread mixture in torte pan, place plums on top, cut side down, and sprinkle with almonds.

Bake 55 minutes or until torte is risen and browned.

Sprinkle with sugar and serve warm with cream or ice cream.

Serves 8



*“We are assured of two things
from our grans: love and food.
Often on a single plate and
always in abundance”*

Natalie Oldfield





Marshmallow Cake

“This is a favourite of my five children and my husband of 52 years.”

Kaye Brown, Australia

Base:

1 cup self-raising flour
2 tablespoons butter
2 tablespoons sugar
1 egg
2 tablespoons milk

Filling:

1 cup boiling water
1 cup sugar
Juice of 1 lemon
Juice of 1 large orange
1 dessertspoon butter
1 rounded tablespoon cornflour
1 rounded tablespoon custard powder

Marshmallow:

1 cup sugar
½ cup boiling water
2 tablespoons gelatin
½ cup boiling water

Base: Heat oven to 180°C. Place flour, butter and sugar in a food processor and process until mixture resembles fine breadcrumbs. Add egg and milk and mix until just combined into a soft dough.

Roll out very thinly on a floured bench and use to line the base of a shallow cooking tray (about 22cm x 32cm). Bake until golden brown, about 10 minutes.

Filling: Place boiling water, sugar and citrus juices in a pot and bring to the boil. Stir in butter.

Mix cornflour and custard powder to a paste with a little water and add gradually to mixture, stirring constantly. Cook until it thickens then pour over base. Cool.

Marshmallow: Dissolve sugar in first measure of boiling water. Melt gelatin separately in the second ½ cup of boiling water. Cool slightly then place together in a cake mixer and whisk until thick.

Pour over cooled slice. Set in the fridge then cut into slices. *Makes about 28 pieces*

Tamworth Chicken (Chicken with Parmesan and Basil)

“This is a very firm family favourite and has been since we were given it by friends in Tamworth, New South Wales.”

Ester Roadnight, Australia, granddaughter of Henrietta “Topsy” Ireland

80g butter, melted
2 cloves garlic, crushed
1 teaspoon Worcestershire sauce
½ teaspoon mustard powder
4 chicken breast fillets (skin off)
3 rashers bacon
1 cup fresh breadcrumbs
½ cup freshly grated parmesan



1 tablespoon chopped parsley

Basil sauce:

½ cup olive oil
¼ cup white vinegar
1 clove garlic, crushed
1 cup chopped fresh basil leaves
⅓ cup cream
1 egg yolk

Heat oven to 180°C. Combine butter, garlic, Worcestershire sauce and mustard. Coat chicken with mixture and place in a casserole dish.

Fry bacon until crispy, and chop. Mix with breadcrumbs, parmesan and parsley. Press mixture on top of fillets. Bake uncovered for 30-40 minutes or until chicken juices run clear.

Basil sauce: Heat oil, vinegar, garlic, basil and cream, stirring until warmed. Whisk in egg yolk and cook until thickened; do not allow to boil. Season and serve over chicken. *Serves 4-6*

Pasta with Dill Sauce and Smoked Salmon

“My family is a large one – including grandkiddies there are 18 people to think about and, at times, feed. The kitchen is the gathering point ... I love it, and all the chaos.” *Julie Byrnes, Australia*



400-500g fresh fettuccine or linguini
4 tablespoons olive oil
2 tablespoons lemon juice
1 tablespoon capers, rinsed if salted
1 tablespoon wholegrain mustard
½ red onion, finely sliced
8-10 slices cold-smoked salmon (about 100g)
2 tablespoons chopped dill
2 tablespoons chopped Italian parsley
¾ cup cream (optional)

Place pasta in a large saucepan of boiling water over high heat and cook for 5 minutes or until al dente.

Meanwhile, place oil, lemon juice, capers, mustard and onion in a small saucepan over low to medium heat and cook 2 minutes or until heated through.

Drain pasta and place in a large bowl. Toss through the oil and lemon mixture, and salmon, dill and parsley.

Stir in the cream (or just add more oil).

Serve with lots of cracked pepper and a salad of baby spinach leaves. *Serves 4*

Pâté de Pommes de Terre (Potato Pie)

“This simple, rustic dish, from my French grandmère Marie-Thérèse, was traditionally eaten by French agricultural workers for their midday meal. The pie

can be made up to three days ahead – just add the remaining crème fraîche after reheating and before serving.” *Audrey Simpson-Marriott, England/France*

2 sheets chilled (or frozen and defrosted) flaky or puff pastry
4-5 large waxy potatoes, peeled and thinly sliced
1 medium onion or 2 good-sized shallots, finely chopped
1-2 cloves garlic, peeled and crushed
1 bunch fresh parsley, finely chopped
200g full-fat crème fraîche
1 egg yolk, beaten

Heat oven to 180-200°C. Line a metal tart tin about 26cm round and 3cm deep with baking paper and very lightly butter it (or use spray oil).

Trim pastry sheets to fit the tin, and place one round in the tin (roll pastry slighter thinner if necessary to line base and sides).

Layer potatoes over the pastry (about 4 layers), sprinkling each layer with chopped onion or shallots, crushed garlic, parsley and salt and black pepper, dotting with half the crème fraîche.

Top with the second round of pastry, sealing the 2 layers with the beaten egg yolk. Brush pie surface with remaining egg yolk.

Cut out a small circle of pastry, about 2cm, in the middle of the pie top and prick pastry in several places with a fork.

Cook about 45 minutes. If potatoes are still a little hard (test with a skewer), lower heat and cook until soft.

While still hot, add remaining crème fraîche through the hole to melt over the potatoes inside the pie. (Alternatively, carefully lift off the top crust, spread crème fraîche over potatoes then replace crust.) Serve pie hot or cold. *Serves 6* ■



Extracted with permission from *Love & Food at Gran's Table* by Natalie Oldfield. Published by PQ Blackwell, \$49.95 (hardback).

WIN

We have eight copies of *Love & Food at Gran's Table* to give away. Go to nzhouseandgarden.co.nz to enter.

MADE FOR MUM

A scrumptious selection of Mother's Day treats
devised with young cooks in mind

RECIPES JO WILCOX / PHOTOGRAPHS MELANIE JENKINS, JANE USSHER & MANJA WACHSMUTH



WE'VE SIFTED THROUGH *NZ House & Garden's* food files to find afternoon tea recipes that, with perhaps just a little supervision, your children can use to create a special family celebration.

Crab and Cress Pinwheels

Tying these tender, rolled sandwiches with chives isn't essential but it makes them look pretty – and is good practice for little fingers! Use garlic chives if you can find them; they're flatter and stronger than regular chives so less likely to snap.

2 x 170g cans crab meat
½ cup thick and creamy mayonnaise (not fat-reduced)
1 teaspoon chopped chives
1 teaspoon lemon pepper seasoning
½ teaspoon flaky sea salt
1 loaf white sandwich bread, crusts removed
1 punnet baby cress or alfalfa sprouts
Fresh chives for tying

Drain crab meat and mix with the mayonnaise, chopped chives, lemon pepper and salt until well combined. Chill until required (up to a day ahead).

To make pinwheels, lay out 4-6 slices of bread at a time and spread generously with the crab mixture.

Top with cress or sprouts and roll up from the longest edge.

Wrap rolls in cling film and chill for 15 minutes or up to several hours.

To serve, cut each roll in half and tie with a fresh chive. *Makes about 40*



Jelly Lamingtons

Few can resist a soft, creamy lamington and these are so quick and simple to whip up that they're likely to become a standby favourite for even experienced cooks. We've used three different jellies for variation but there are no rules on which colours or flavours to go with.

3 x 85g packets jelly crystals (1 each red, yellow and orange)
3 cups boiling water
1 double sponge slab from the supermarket
2-3 cups desiccated coconut
1 cup whipped cream

Place jelly crystals in 3 separate jugs and add 1 cup boiling water to each. Stir with a fork until crystals have dissolved then pour into 3 separate shallow dishes and leave to cool or chill until cold but not quite set.

Cut sponge into cubes (12 per slab works well) and divide into 3 even piles.

Working a cube at a time, dip one pile into each colour jelly then immediately into coconut and toss to coat.

Place on baking paper-lined trays and chill until required.

To serve, cut lamingtons in half and fill with whipped cream. *Makes 24*

Quick Caramel Macaroons

These three-ingredient coconutty bites are very easy to make – and very hard not to scoff. If your supermarket doesn't stock shredded coconut, use a mixture of desiccated coconut and coconut thread.



380g can caramel condensed milk
3½ cups shredded coconut
2 teaspoons vanilla extract

Preheat oven to 170°C. Combine all ingredients in a large bowl until mixture clumps together.

Place small spoonfuls of mixture in mounds on lined trays and bake 12-15 minutes until golden and set.

Cool and store in an airtight container in the fridge (up to 2-3 days). If macaroons soften in storage, bake them again for 5-10 minutes near to serving.

If desired, dust with icing sugar to serve. *Makes about 45*

Orange Blossom Cordial

Fragrant orange blossom water adds a lovely floral note and makes this fresh fruit juice cordial extra special. It is widely available from delis and specialist food stores.

1 cup lemon juice
1 cup orange juice
1 cup caster sugar
2 tablespoons orange blossom water
2 cups ice cubes
1 litre soda water (or lemonade)

Place lemon juice, orange juice and caster sugar in a large jug and stir to dissolve sugar. Add orange blossom water and ice and top up with soda water or lemonade.

Garnish with sliced citrus fruits or fresh mint leaves if desired.

Makes about 1.5 litres



Spinach, Feta and Sun-dried Tomato Palmiers

Rolling these pastry savouries into shape is half the fun. They can be assembled a day ahead, ready to be cooked when needed, or baked ahead and just reheated at afternoon tea time.

260g (2 bags) baby spinach
4 sheets flaky pastry
150g feta, crumbled
1 cup sun-dried tomato pesto
1 egg
2 tablespoons milk

Pierce the spinach bags and pop them in the microwave for 30-60 seconds on high to wilt the leaves. Tip leaves into a colander (take care with the hot bags) and drain well.

Lay pastry sheets on the bench and divide pesto between them, spreading it to cover the pastry. Spread spinach over top and dot with feta.

Fold two opposite sides of the pastry inwards in a quarter fold so they meet in the middle then fold again, inwards and in half, to create the palmiers shape. Chill at least 20 minutes.

Preheat oven to 190°C fanbake. Beat egg with milk to make egg wash.

Brush pastry logs with egg wash and slice each one into 10 pieces.

Lay the slices on their sides and gently brush with a little more egg wash. Bake 20-25 minutes until puffed and golden. *Makes 40* ■

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Small bites

Shopping news and seasonal tips from food editor Sally Butters

Learn about: ROYAL ICING

- Royal icing is ideal for piping decorations on cakes and biscuits because it sets firm and smooth. It is also an excellent edible glue for attaching other decorations.
- To make royal icing, egg white is beaten, then sifted icing sugar added while beating on low speed until the desired consistency is reached.
- For piping, the icing needs to be about the consistency of toothpaste – it should come out in a smooth line without breaking or cracking. Too thick and it will clog up your nozzle; too runny and it will run off the sides of your baking. If it looks too stiff, a little sieved lemon juice or water may be mixed in; if it's too thin, add more icing sugar.
- Royal icing can be left pure white or coloured. Gel pastes, from cake decorating stores, are ideal as they won't change the consistency. They are very concentrated – use the end of a toothpick to add the colour.

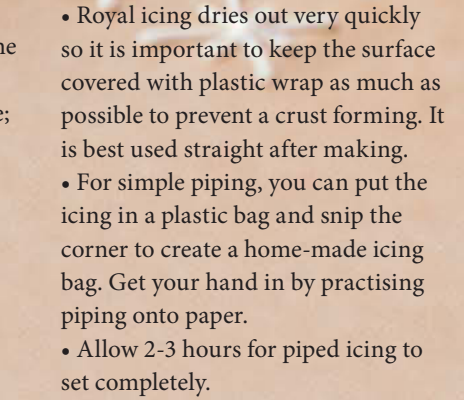
- Royal icing dries out very quickly so it is important to keep the surface covered with plastic wrap as much as possible to prevent a crust forming. It is best used straight after making.
- For simple piping, you can put the icing in a plastic bag and snip the corner to create a home-made icing bag. Get your hand in by practising piping onto paper.
- Allow 2-3 hours for piped icing to set completely.

Have fun with royal icing on Bernadette Hogg's "B for Baby" Almond & Ginger Biscuits, page 124.

PASS IT ON

Share your best cooking tips with other readers – email sally.butters@nzhouseandgarden.co.nz.

"To make a large pumpkin like the big grey ones easier to peel, pop it in the microwave on high for three minutes, turn the pumpkin over and repeat. The skin will have softened and be so much easier to peel and cut up." – Shirley Murphy



I'M LOVING...

Gretel's Gingerbread

Soft-textured Swiss-style honey gingerbread, aka lebkuchen, is used for the decorated range handmade by pastry chef Marianne Brunner. She has many different designs for all occasions including Mother's Day; this princess is \$6. Order online at gretelsgingerbread.co.nz.



Dukkah Buttah is a spread made from spicy dukkah and olive oil by Salvare Estate in Hawke's Bay. Great in a grilled meat sandwich. \$14 per 10g from salvare.co.nz.

Harpoon Cold Brew Coffee

concentrate is made with cold water rather than hot, so tastes sweeter and more toasty than coffee made the regular way. Mix it with cold milk or water. Fairtrade and organic, \$20 + \$5pp for 500ml (makes 2.5 litres) from harpooncoldbrew.co.nz.



Jo's Homemade

If you haven't the time (or inclination) to bottle your own fruit, try Jo Larkin's preserved apricots, peaches, pears or plums. \$14 per 700g jar from joshomemade.co.nz.

T&G Pride of Place

butter dish in Old Green (also available in cream). Dishwasher-safe ceramic, \$50. Call Uncle Zitos, (03) 546 9739, for stockists.



Alderson's Salsa Verde

is a crisp and refreshing green chilli sauce of moderate heat. Native kawakawa adds a hint of peppiness. \$9 per 150ml from aldersons.co.nz.

Bark Crispy Flatbread

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Enjoy now: TAMARILLOS

- The tamarillo got its present name in the 1960s when New Zealand growers saw its potential as an export fruit – it was goodbye “tree tomato” and hello flamboyant and desirable “tamarillo”.
- The fruit has been grown here since the late 1800s but the familiar red variety wasn’t developed until about 1950. Yellow tamarillos, which are milder and sweeter than the reds, are now much less commonly available.
- Fresh tamarillos have an astringency and low sugar content that make them an acquired taste for some. Cooking and the addition of a little sweetness enhances and intensifies their distinctive flavour – mellowing it while retaining the refreshing tartness.
- Poaching and baking are good options for cooking the fruit. A perfect tamarillo, gently simmered in wine and spices, makes an elegant culinary statement. They are deliciously different in a crumble or pie. A purée of poached fruit can be used to flavour mousses, fools and sauces.
- Tamarillo chutneys and relishes have a dark rich colour and a tanginess that complements cold and roasted meats and curries.
- Choose clean fruit with no black spots or wrinkles, and with the stem end intact.
- A ripe tamarillo will yield to

a gentle press. Leave hard ones at room temperature until they soften, then refrigerate.

- Freezing is a good way to enjoy tamarillos year round. Peel, quarter or slice, and freeze on trays then transfer to plastic bags. Cooked or uncooked fruit can be peeled and puréed then frozen in ice cube trays. Frozen fruit will keep for around 6-9 months.
- Peeling fresh tamarillos is easy if the fruit is dropped into boiling water for about 30 seconds then into a bowl of cold water.
- Whole peeled tamarillos look pretty with the stems left on. Make a slit around the stem then peel the skin downward.
- Don’t eat the skins; they are very bitter.



DUCK & TAMARILLO SALAD

This pretty dish makes a lovely starter or could be served for an elegant lunch.

- 2 cups pomegranate juice
- ½ cup brown sugar
- 1 cinnamon stick
- 2 strips orange peel
- 1 whole star anise
- 4 tamarillos
- 2 duck breasts
- ½ teaspoon sea salt
- ½ teaspoon ground star anise
- 2 cups salad greens or cress
- 1 radicchio (or red lettuce leaves for colour)

Bring pomegranate juice, brown sugar, cinnamon, peel and star anise to the boil in a saucepan. Make a small cut through the skin in the tip of each tamarillo then add to poaching liquid and simmer for 10 minutes. Take tamarillos from liquid and set aside.

Increase heat and cook poaching liquid until reduced to ¾ cup. Pour over tamarillos and set aside.

Heat oven to 190°C. Rub duck skin with combined salt and star anise. Place breasts skin side down in a shallow tray and roast for 15 minutes then turn and roast for a further 10-15 minutes until crisp. Rest meat at least for 5 minutes before slicing.

Dressing: Combine ¼ cup pomegranate syrup from tamarillos with ¼ cup each olive oil and orange juice, 1 teaspoon honey and ½ teaspoon crushed ginger. Season to taste.

To serve, arrange salad leaves with a few radicchio leaves on each plate. Slice duck thinly and place on top. Add tamarillos, cut to reveal insides. Drizzle with dressing just before serving. *Serves 2-4*



For recipes for Baked Tamarillos with Cinnamon Honey Yoghurt, Crunchy Tamarillo Cake, and Poached Tamarillos with Cinnamon Creams, see nzhouseandgarden.co.nz.



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DISPATCHES FROM THE COMFORT ZONE

Thanks to recent advances in heating technology, winter need no longer have us shaking in our slippers

WORDS CLAIRE MCCALL / STYLING JUSTINE WILLIAMS / PHOTOGRAPHS BELINDA MERRIE



ONCE THE GREAT majority of Kiwis lived in homes that were poorly insulated and expensive to heat; the cold war was on our doorstep, our comfort zones vulnerable to attack. Happily, technology and innovation in the heating arena has moved on exponentially in recent times, so the thought of winter no longer has us shaking in our boots. We take a look at what was, and what is, in this special feature.

EFFICIENCY ON THE RISE

THAT WAS THEN: Some 10 years ago, when heat pumps were introduced to New Zealand, they were called reverse cycle air conditioners (not a very catchy marketing moniker). Early models were much less efficient, until the Energy Efficiency and Conservation Authority (EECA) set new standards that removed the worst-performing products from the shelves. EECA's efficient products manager, Eddie Thompson, says a typical 10-year-old heat pump would cost you about \$340 a year to run.

THIS IS NOW: These days a typical heat pump costs about \$250 a year in running costs, with some Energy Star-qualified models running as low as \$180 a year – almost half what they chewed through a decade ago. EECA estimates that energy efficiency improvements in heat pumps achieved through regulation, information campaigns and technical improvements have resulted in \$136 million in energy savings to date.



IN HOT WATER

THAT WAS THEN: In New Zealand, underfloor heating was traditionally hooked up to the mains. Because it was expensive to run, it was confined to bathrooms and the powder room. Homeowners would only dare flick the switch in the dead of winter when floors were so cold, it took an impressive amount of energy to warm them. A high price to pay for toasty toes.

THIS IS NOW: Hydronic heating systems circulate hot water through flexible pipes to heat the space, a concept that has been used in European homes for decades. According to LEAP NZ, a company that specialises in bringing together plumbing, heating and home automation systems, you can use hydronic technology in combinations that include underfloor heating, radiators, fan coils and heated towel rails. It's much more efficient because the hot water is generally heated by an air-to-water heat pump. Zone-by-zone controls allow you control over where and when the heat is on. >

HYDRONIC HEATING PHOTOGRAPH: GRANT SHEEHAN

THIS PAGE Icelandic **sheepskin** \$593 from Cult, cultdesign.co.nz; other props stylist's own.

OPPOSITE TOP **Tray** \$44.90 and **mugs** \$9.90 each, all from Country Road; **napkins** \$9.90 each from Indie Home Collective.

OPPOSITE BELOW This Greytown living area is heated by a radiator using a hydronic heating system supplied by eco-conscious Lower Hutt-based company LEAP NZ.





THIS PAGE Wool **blankets** \$199 each from New Zealand Wool Blankets, nzwoolblankets.com.

OPPOSITE TOP LEAP NZ supplied an underfloor heating system to this Auckland farmhouse. It's fuelled by an air-to-water heat pump with controllers that maintain set room temperatures in varying conditions, opening and closing valves and activating pumps as needed.

OPPOSITE MIDDLE The Samsung Triangle Heat Pump is rectangular viewed face on but triangular in cross-section, allowing room for a bigger, more effective fan.



POWER TO THE PEOPLE

THAT WAS THEN: Remember the “good old days” when, in order to get your “automatic” heating to turn on as requested, you had to consult the manual, set dials, consult the manual again, twiddle some knobs, reconsult manual, punch in numbers and then hope for the best? Systems were clunky in their capabilities and tended to be “all on” or “all off” heating solutions.

THIS IS NOW: What a relief to be able to take a hands-off approach, knowing the machine is in control. Personalised systems come preprogrammed to the homeowners’ requirements. At the high end of control, LEAP NZ can provide a system that heats a house using underfloor heating. The controllers maintain a set room temperature, taking changes in temperature across the day into account, automatically opening and closing valves and activating pumps as needed. The heat is provided by an air-to-water heat pump that works to maintain its own set point temperature. If the homeowner wishes they can set the system then leave it untouched all winter.

SHAPE OF THINGS TO COME

THAT WAS THEN: Anyone who worked in an office in the 80s or 90s remembers that air conditioning units used to be clunky square boxes (usually grey) that were utilitarian, nothing more. Looking good was simply not a priority. Once heat pumps were introduced to our homes they turned rectangular... and became sleeker and more streamlined, fitted with designer faceplates in crisp black, pure white or chrome.

THIS IS NOW: Revisiting the geometry of good design, some heat pumps are now shaped to allow them to house a bigger fan in the casing. Samsung’s new Triangle Design Heat Pumps (see below) are still rectangular in shape when viewed face on, but triangular in cross-section. Which means a bigger fan with more oomph can achieve airflow over up to 14 metres – and the temperature rises in the room more quickly. A Wi-Fi operated control allows you to operate the heat pump via a smartphone app. >



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RapidHeat^o

RIGHT Throw by Tink Home \$298 from Design Quarter, designquarter.co.nz; linen **napkins** \$9.90 each and wooden **board** \$55, all from Indie Home Collective; **glasses** \$54.99 for set of six from Nood, nood.co.nz; pinch **pots** \$10 each from Leopold Hall.

BELOW Living Flame installed a stainless steel gas basket in this once wood-burning fireplace, now fuelled by clean-burning gas. They removed the cast-iron grate and installed new fire bricks and a custom-made tapered basket to fit.

LIFE'S A GAS

THAT WAS THEN: Burning wood or coal in an open fireplace or wood-burner was the traditional way for Kiwis to keep warm – that and pulling on another jumper. We spared not a thought for all that pollution that was being released into the air and the impact that might have on our health.

THIS IS NOW: Air-quality laws are getting stricter with the aim of ensuring that polluting fine-particle emissions are reduced. Often, homeowners opt for clean-burning gas to replace their wood or coal-burner, but not everyone can afford the expense of a whole new fireplace. Living Flame specialises in the custom manufacture of gas inserts or gas baskets (see below) to fit existing fireplaces and chimneys. If the chimney is still in working order, it can be used without having to install a new flue.

BATH TIME BLISS

THAT WAS THEN: Bathing has been the ultimate in pampering pleasure since the days of Cleopatra. But, for those of us without flunkies to draw the bath for us, the procedure often began with a not-so-relaxing routine of running back and forth between bath and bedroom, testing the temperature of the water. Once we'd succeeded in getting it just right... the phone would ring!

THIS IS NOW: The flunkie comes in digital garb and is accessible to all, not just royalty. Remote control systems can run your bath at just the right temperature. No more guesswork. The Rinnai Bathroom Deluxe Controller will turn the water on, then off when a prescribed volume is reached and, like a faithful servant, alert you when your bath is ready. Just add bubbles and you're set. And because it uses a continuous flow gas hot water unit to heat the water, it's more efficient. Eat your heart out, Cleopatra.



THE AIR UP THERE

THAT WAS THEN: Home ventilation systems were introduced to New Zealand around 10 years ago. They were simple beasts, operated by a push-button keypad. The air from inside the roof cavity was filtered then dispersed throughout the home via a series of vents. The result? A drier, healthier indoor environment that was easier to heat. So far, so good but wait there's more...

THIS IS NOW: These days, multi-functional systems such as HRV's Next Generation not only accomplish all of the above but can connect to your home's heat source – be it a heat pump or fireplace – and then spread that warmth into other areas, balancing the temperature across all rooms. Instead of fans that blow air, HRV's centrifugal fans push air, so they're much quieter too. This system has a touch-screen keypad with "set and forget" technology. A night setting reduces the chill factor while you're in la-la land and who wouldn't love the "burnt toast" mode that gets rid of food smells? >



LEFT Warmington's Nouveau Outdoor Fire has a pizzeria model, pictured here, for budding Jamie Olivers.

BELOW MIDDLE The Puraflame electric fire from The Fireplace simulates the sight and sound of the real thing via an LCD screen and crackling sound effects, without a fossil fuel in cooe.

BOTTOM LEFT The Studio by Warmington is the new-generation potbelly: lightweight(ish), clean-lined, with a double-skin design to keep the outer surface cool, and cosily compliant with New Zealand emission standards.



MAN VERSUS BEAST

THAT WAS THEN: The classic backyard barbecue of the 50s and 60s was a neo-Neanderthal brick or stone pit with the grill directly above the coals. Other Number 8 types adapted steel drums to use as the receptacle for coals and the odd charred snarler. Beersies came in handy, either to drink while stoking or to pour on a fire that had sparked out of control. When smoke got in your eyes, you knew the barbecue had really started pumping.

THIS IS NOW: Built-in outdoor fireplaces are the grown-up version of the barbie on the beach. The Nouveau Outdoor Open Fire and Barbecue by Warmington, for instance, allows you to extend the summer fun by warming the patio while you effortlessly become the host with the most. A robust hot plate and grill is set at just the right height (no bending over the open pit) and you could go all out and install a pizzeria model (see above). Available in wood or gas options.

ONE FOR THE POT

THAT WAS THEN: Potbelly stoves first became commonplace in the mid-19th century. They were made of solid cast iron, with a distinctive “belly”, weighed up to 120 kilos and came in one colour – black. Their small opening meant the wood had to be cut to a small size and gaps around the joints meant they didn’t burn efficiently, or cleanly. They were very hot to touch as the flame was in direct contact with the stove walls.

THIS IS NOW: Industrial designer Peter Haythornthwaite designed the Studio stove (above left) to counteract these downsides. Its straight lines suit contemporary and traditional interiors and it’s made of steel plate, so weighs in at a “lightweight” 90 kilos. Made by Warmington, the Studio has a flue backed by a heat shield and reflector to protect the wall behind it, plus there’s a large door to the firebox. The double-skin design allows air to flow between the inner and outer skin, heating the room yet keeping the outer surface cool. An efficient combustion chamber meets the New Zealand standards for emission control. >

ALMOST BETTER THAN THE REAL THING

THAT WAS THEN: Driven by an electric fan, flame-effect heaters were noisy, with plastic logs. A mechanical device rotated around a light bulb to achieve the “flicker” – not very convincing.

THIS IS NOW: LCD technology allows an electric fire to look and sound a lot more like the real McCoy. Take the Puraflame range from The Fireplace (see above middle): a video of a real flame is projected onto a LCD screen and the makers have even added a crackling sound to soothe the senses. At the touch of a button you can order up the flame speed and height or adjust the sound volume. Plus there are whizz-bang extras such as mood-enhancing backlights in three different colours to help you set the scene. The fire has a heat output of up to 2kW.

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THIS PAGE (clockwise from below) Mitsubishi Electric Floor Console Heat Pumps can be recessed into the wall. Rinnai's Flame Fire App allows you to visualise how a fireplace will look. The Fuego Mobile Outdoor Fire from The Fireplace provides heat where you need it. The Through Wall Minimal fireplace can be seen from both sides.



SIX HOT IDEAS

1 Don't purchase products as you need them room by room – an old-fashioned way to heat your home, say the people at LEAP NZ. An integrated, holistic system design takes into account each unique set of circumstances before creating something special to envelop you in wonderful warmth all winter long.

2 Want the efficiency of a heat pump but don't fancy an eyesore on the wall? Try a floor-level design such as the Mitsubishi Electric Floor Console Heat Pump (above). Unobtrusive, elegant and slim, it can be recessed into the wall and is a great option for replacing existing fireplaces.

3 You can now download an app that allows you to visualise how a fireplace will look in your home. The Flame Fire App from Rinnai (top right) is free to download to your mobile or tablet and uses catalogue images and a Magic View button to bring different fireplace models to your screen. Line the image up with the spot you think the fireplace will go and look before you buy.

4 Smart appliances are undoubtedly making our lives easier, but don't forget about the running costs of those appliances. Look for the Energy Star®, which is awarded to qualified products and appliances with superior energy efficiency. For more information: energywise.govt.nz.



5 If you want to heat the Great Outdoors without the expense of a built-in model, mobile options are the answer. They run on bottled gas and are mounted on wheels (rather like a barbecue) so they can be moved into place easily. The Fuego Mobile Outdoor Fire from The Fireplace (above), needs no flue (so no neighbours' consent to install) and can be easily wheeled from the pool to patio. The lid clips cleverly to the back of the unit to hide the gas bottles when the fireplace is in use.

6 Get heat on the double by installing a through-wall gas fire, which provides two fires from one source. Internally, these flame-effect fires can be used to separate living areas in an open-plan space, says Ali Scott from Real Fires. Installed in an external wall, they allow homeowners to extend alfresco entertaining beyond summer. Through-wall gas fires come with remote control, offer several fan speeds and can be wired into home automation systems. Real Fires' Through Wall Minimal fireplace (left) sports a clean-lined, contemporary look. ■



IT'S A WRAP!

OUR 2015 HOUSE TOURS are over, and I'm left marvelling (yet again) at the number of very different, special homes there are in this little country of ours.

This year we visited Auckland, Cambridge, Wairarapa and Queenstown. Each tour had its own vibe – smart-and-small city places abounded in Auckland; rural beauties in Cambridge; generous homes with history in the Wairarapa and, in Queenstown, holiday houses that framed show-stopping views. But in every area, tourgoers muttered the same words as they padded, barefooted, through the lovely spaces. “Ohhh... I'd love to live here,” they'd say. “Be happy to move in tomorrow...”

The NZ House & Garden tours show off our country and our creativity beautifully, and hosting them is a privilege. But we couldn't pull them together without a huge amount of help and for that I am deeply grateful.

Top of the thank-you list, of course, are the homeowners: 44 generous families who agreed to open their private spaces to 1000-plus visitors for a good cause. They are the true heroes of the piece and many of the tourgoers I spoke to on the day asked me to pass on their thanks to them. Consider it done.

Huge thanks also to the army of volunteers who donned NZ House & Garden aprons to help staff the houses on the day. Many were there because they'd had their own brush with breast cancer and wanted to do their bit for our donor charity: the NZ Breast Cancer Foundation.

Last, thank you to the 5000-odd tourgoers who snapped up tickets – the tours were sell-outs – and turned out on tour day in bright clothes and happy mood. It is you, in the end, who make the tours a success. And that success means that in a few days I will hand over a \$50,000 cheque to support the eight women every day who are diagnosed with breast cancer in New Zealand.

Good fun for a good cause. It's a no-brainer. See you next year.

Sally

Sally Duggan
Editor

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ALIENS IN POLYNESIA

Kenneth Merrick is currently working on an extraordinary series of monochromatic paintings that, at first glance, resemble hand-stitched quilts. Their elaborate design and seemingly raised, padded elements call to mind 17th century stump work. However, the artist's imagery is not arcadian scenes but pagan gods, humanoid aliens and robots, the spaces between filled with geometric elements and lines evoking woodcarving. All this gives Merrick's art an unspecific Polynesian look. He has mixed European,

Tongan and Maori heritage and it all seems to have coalesced in these graphic works. Like tapa, they hang unstretched and unframed. The illusion of padding is created by the brushing of black ink inward around enclosed forms; that of stitching by dots and lines. This could be garish psychedelia in full colour but becomes serious and mysterious in black and white. Untangling the mirrored imagery is an intriguing adventure. As did the young John Pule 20 years ago, a major new talent has emerged. *Warwick Brown*



KENNETH MERRICK

Age: 34

Lives in: Auckland

Represented by: Whitespace, Auckland, whitespace.co.nz

Price range: \$1200-\$3000

Next exhibition: 2015, but stock available

Work illustrated: *Ionion for One*, duro oil ink on salvaged canvas, 1590mm x 1110mm

Country Style Homes

ED VICTORIA CAREY

HarperCollins, \$49.99, 255 pages, softback

The first thing you need to know about this catnip collection of country homes is that they are all Australian, fresh from the pages of *Country Style* magazine, under the aegis of editor Victoria Carey, formerly of *Vogue Living*. If you're a *Country Style* reader, you may have seen it all before (not that there's anything wrong with that); for the rest of us it's a chance to pore over 34 rural homes that, despite their wide variations in style and substance, still manage to say something coherent about the kind of personality who likes to be at home on the range. Some favour grand surroundings, others rustic, others downright quirky. It may



be all about the art, the garden, the history... but from the swagged curtains of the historic settler homestead to the little riverside converted church with a dinghy suspended in the rafters, this is a pleasure from first to last. My only quibble: the people-focused stories that

ought to introduce each property come at the end, after three or four spreads of sparsely captioned pictures; so, just as you get a deeper feel for home and owner, you're shunted abruptly on to the next. But it was invariably nice while it lasted. *Jan Chilwell is NZ H&G's sub-editor*

My Underground Kitchen

JESS DANIELL

Penguin Random House NZ, \$49.99, 256 pages, softback

Food blogger and talented home cook Jess Daniell has made a successful small business out of selling her freshly prepared meals to time-poor Aucklanders, particularly paleo diet devotees. Largely by word of mouth, her slightly secretive food service has grown so much that she now operates from commercial premises. Her book, divided by seasons, contains the recipes she makes for customers, along with some new ideas. They're like the ones you might cook yourself at home (on a good day, that is) – healthy, wholesome, interesting and achievable dishes such as



Chicken and Chorizo Paella, Thai Massaman Beef Curry, Cauliflower Pizza Crust, Creamy Blue Cheese Mash, Chocolate Buckwheat Muesli, and Black Rice Pudding with Salted Coconut Cream. The 80-plus easy-to-follow recipes reflect Jess' travels to Morocco,

Mexico, Malaysia and Israel as well as her rural Wairarapa roots. They aren't all paleo by any stretch (though who knew it's possible to make a lasagne without either pasta or cheese), but are coded where applicable as vegetarian, vegan, paleo, gluten- or dairy-free. All are shown in photographs, next to images of a lovely smiling Jess who, by the by, has a great wardrobe of floral frocks.

Sally Butters is NZ H&G's food editor

La Boca Loca

LUCAS PUTNAM & MARIANNE ELLIOTT

La Boca Loca, NZ distributor Potton & Burton, \$60, 176 pages, hardback



Mexican food is hot right now – no pun intended, because authentic Mexican cuisine is not all about chillies and

tongue-numbing heat. Wellington restaurant La Boca Loca is, by all accounts, a great place to enjoy the real thing, as well as being a business with admirable values, such as its commitment to sustainability. Anyone keen to cook Mexican at home will find plenty to help them in this book penned by the generously minded duo who founded and run the popular eatery: a brief history of Mexican food, a guide to ingredients and cooking methods, and 85-plus recipes from moles to margaritas, all presented in a simple, straightforward format. There's also a great chapter at the end on how to host a Mexican fiesta, ie, what's suitable to put on the menu for brunch, lunch, dinner or kids' party.

Sally Butters >

PICK OF THE BLOGS

The Jungalow

Justina Blakeley's thejungalow.com is one for the free spirits. The designer, who has a degree in world arts and cultures (and a great sense of fun), says her bohemian aesthetic was inspired by a multicultural upbringing in Berkeley, California, where "the convergence of cultures in my childhood home gave me an appreciation for mixing things up when it comes to home decor". She shares her tricks for creating your own bohemian paradise – thrifty upcycling projects, colour for Africa, plants, plants and more plants... all with a joyously exuberant air.

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Antiques in the Antipodes: The Story of a Shop

YVONNE SANDERS

*Yvonne Sanders Antiques,
NZ distributor David Bateman,
\$69.99, 304 pages, hardback*



The first 30 or so pages of *Antiques* (self-penned and self-published) introduce the woman behind Yvonne Sanders Antiques, a

Manukau Road, Auckland institution for more than 40 years. They reveal an enthusiastic risk-taker, with a passion for her trade and the "colleagues and kindred spirits" she has met while pursuing it. The present shop (her third in Manukau Road) operates out of a former electrical warehouse that, it seems, Sanders bought after "a voice spoke to me: 'Buy a building! Buy a building!'" on a plane coming back from one of her regular overseas buying trips in 1987. Despite a lack of funds that ought to have made a banker blench, she got a mortgage anyway, though the details are hazy. Similarly sketchy anecdotes are all we hear of the aforementioned buying trips. The nuts and bolts of her trade and the restorer's arts are barely glossed over. But, like any good emporium, what it lacks in depth, *Antiques* compensates for in variety. The lion's share of the book is enjoyably devoted to craftsmen, dealers, collectors, characters and customers (including former mayor John Banks) with an eye for a good piece, seen in their lavishly decorated homes and businesses. It's not so much the story of a shop, more a sort of antiques trade social round-up, stylishly presented and illustrated by gorgeous photographs from Tessa Chrisp. *Jan Chilwell* ■

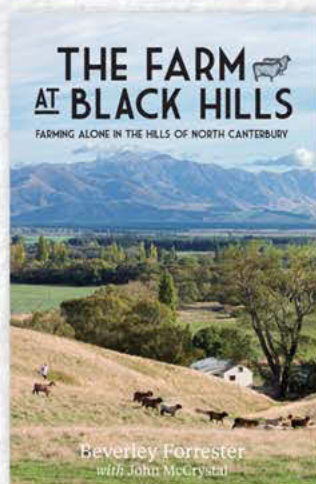
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Le Monde – where tradition and innovation meet in perfect harmony. Based in Parnell for more than four years, Le Monde has now opened another store in Ponsonby. 69D St Georges Bay Rd, Parnell; 36 Pollen St, Ponsonby; www.le-monde.co.nz



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**ROSE AND HEATHER**

Chalk and cheese, peas in a pod. Take your pick! Beautiful Newport storage in a range of finishes and sizes from Rose & Heather furniture-makers: Auckland (09) 520 4442, Sydney (02) 996 70467; www.roseandheather.co.nz

JENNIAN HOMES: MOTHER'S DAY FUN RUN/WALK

Save the date and help save lives with the Jennian Homes Mother's Day fun run/walk, supporting the Heart Foundation. Why not hit the streets and run, walk or have a leisurely stroll with your mum, daughter, sister or a group of girlfriends this Mother's Day? It will be a wonderful way to start the day and you'll be doing your bit to beat heart disease and keep more families together. So, save 10 May in your diary and let's help save lives this Mother's Day. jennian.co.nz



Urban eye

Our local experts find what's hot around the country

Auckland ANDREA WARMINGTON

Antiques of Epsom

The sheer variety of glassware in this antique store is mind-boggling. You'll be tempted by everything from vintage champagne coupes to crystal wine decanters. Lovers of antique silverware will go gaga over the vast array of cutlery, teapots and gorgeous engraved platters.

463 Manukau Rd, Epsom, (09) 630 1440



The Sandwich Club

The Sandwich Club has become a favourite with local office workers, who have started referring to the eatery as the "staffroom". There's plenty of choice for the lunchtime crowd – salads, club sandwiches, cheese scones, home-made pies and treats such as the chocolate-covered salted caramel and peanut slabs, which sell out almost as soon as they hit the old-fashioned wooden counter.

53 New North Rd, Eden Terrace, (09) 377 4937



Le Monde Home

Le Monde Home, purveyors of global style, have just opened a new store in Ponsonby, stocking furniture and homewares that evoke a melange of destinations from Cape Cod to the Caribbean.

36 Pollen St, Ponsonby, le-monde.co.nz

Hamilton DENISE IRVINE



Ruby

Spanish-themed Casabella Lane is blessed with quality fashion and footwear stores. Among them is Ruby, which retails nationwide, selling fresh, fun garments from the deft hand of Kiwi designer Deanna Didovich. This Hamilton store occupies an elegant space – perfect to showcase beautifully structured camel coats with a retro vibe, a black cape with toggle fastenings, turtleneck sweaters and other cool wardrobe must-haves.

Shop 15, Casabella Lane, 307 Barton St, (07) 834 0210, rubynz.com

Maggie Pie Boutique

Owner/designer Ange Blaikie is a bit of a magpie with an eye for the whimsical. You'll find vintage glass, lovely light fittings, mirrors, silver, fine china, taxidermy, cushions and linen, as well as collectable clothing, such as print dresses from Raglan's Wallflower range.

Open Tues-Sat, closed school holidays; 24a Te Aroha St, 027 856 7010



La Rosa Latin Pastries

Pastry chef Maria Farinasso, who hails from Uruguay, has become known for the Latin treats she sells at the Tamahere Country Market. Late last year she and husband Carlos Diaz opened this shop, where Maria's skills are even more evident. The cabinets at La Rosa sparkle with home-made sweet and savoury tarts, millefeuille, cookies and empanadas. You will not leave empty-handed.

Cnr Ulster St & Forest Lake Rd, (07) 838 9999, larosalatinpastries.co.nz

Wellington ANN PACKER

Wellington Walks of Art

Art commentator Mark Amery offers four walks for Art Explore, taking in Cuba Street, Mt Victoria and Courtenay Place dealer galleries, with some public art thrown in. Reasonable fitness is required – you'll see four to five galleries in two hours and some are upstairs. Fortnightly to 26 May before taking a winter break; meeting place varies.

Meetup.com/ArtExplore-Wellington, 021 566 300

▷ White Room Gallery

This little gift store has moved out of the back of the Empire Cinema and into its own premises on the main street of Island Bay, close to great cafes and the famous Island Bay Butchery. It stocks a wealth of affordable goodies, many designed by Wellingtonians, from chocolate to children's books, quality baby gear and Seam appliquéd blanket cushions. Pictured is artist Heinz Speyer with one of his works.

147 The Parade, (04) 383 6958, whiteroomgallery.co.nz



△ The Third Eye

The old Boys Institute building on Arthur Street – built in 1906, saved from demolition for the motorway and vacant for 15 years – has come to life as The Third Eye: Temple of Taste, new home base for local brewery Tuatara. Architect William Gray Young's classic building sports a magnificent mural, visible from the motorway on exiting the Arras Tunnel; the original Anzacs would surely have approved.

**Open Sun-Wed noon-8pm, Thurs-Sat noon-11pm;
30 Arthur St, (04) 296 1953, tuatarabrewing.co.nz**

Dunedin CECILIE GEARY



△ Marbecks Foodstore

This European-style deli, cafe and gourmet grocery stocks an exceptional array of goodies from around New Zealand and the world. Since opening a few months ago it has become so popular, queues have been known to form outside. A select collection of kitchen accessories adds to the pleasure of shopping and eating here.

Wall Street Mall, 211 George St, (03) 470 1006

Vogel St Kitchen

The wilderness years are ending for the Warehouse Precinct. The latest building to be restored, the former McIndoe Printery, has been transformed into a trendy cafe serving pasta, seafood, gourmet burgers and wood-fired pizzas. You may need to be an Otago local to appreciate the pizzas' names – Taieri Plain, Trotters Gorge and so on – but the delicious food can be enjoyed by everyone.

76 Vogel St, (03) 477 3623, vogelstkitchen.nz

▷ York One

Of Dunedin's fashion "big three" – Nom*d, Tanya Carlson and Mild-Red – Mild-Red's Donna Tulloch was the only one not to have her own retail space. Better late than never. Donna describes York One, which showcases the complete Mild-Red collection plus complementary accessories, jewellery and art, as "lying between a concept store and a boutique". The decor is edgy – like the clothes.

1 York Place, (03) 470 1303, mild-red.com



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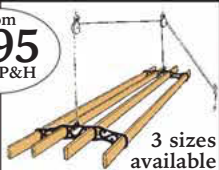
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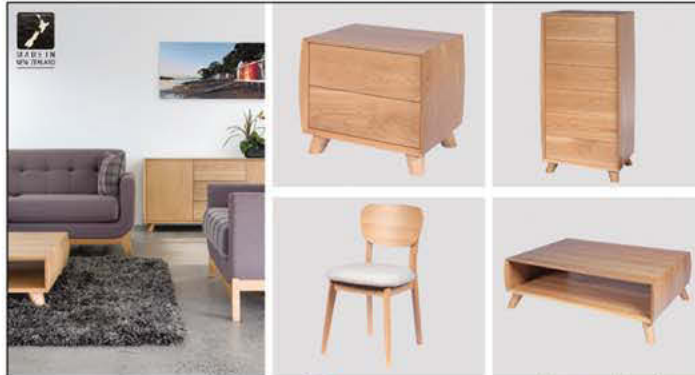


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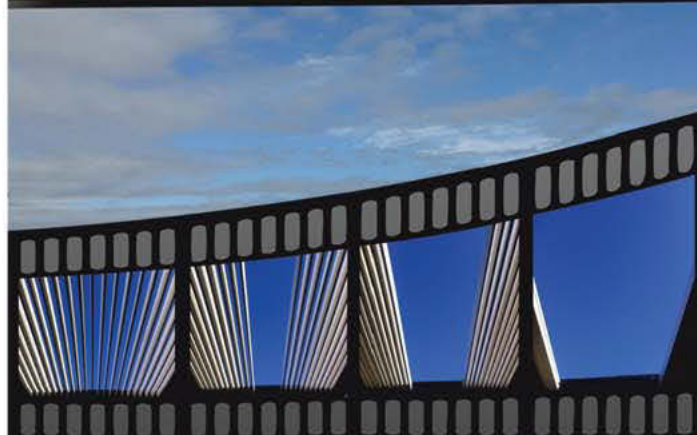
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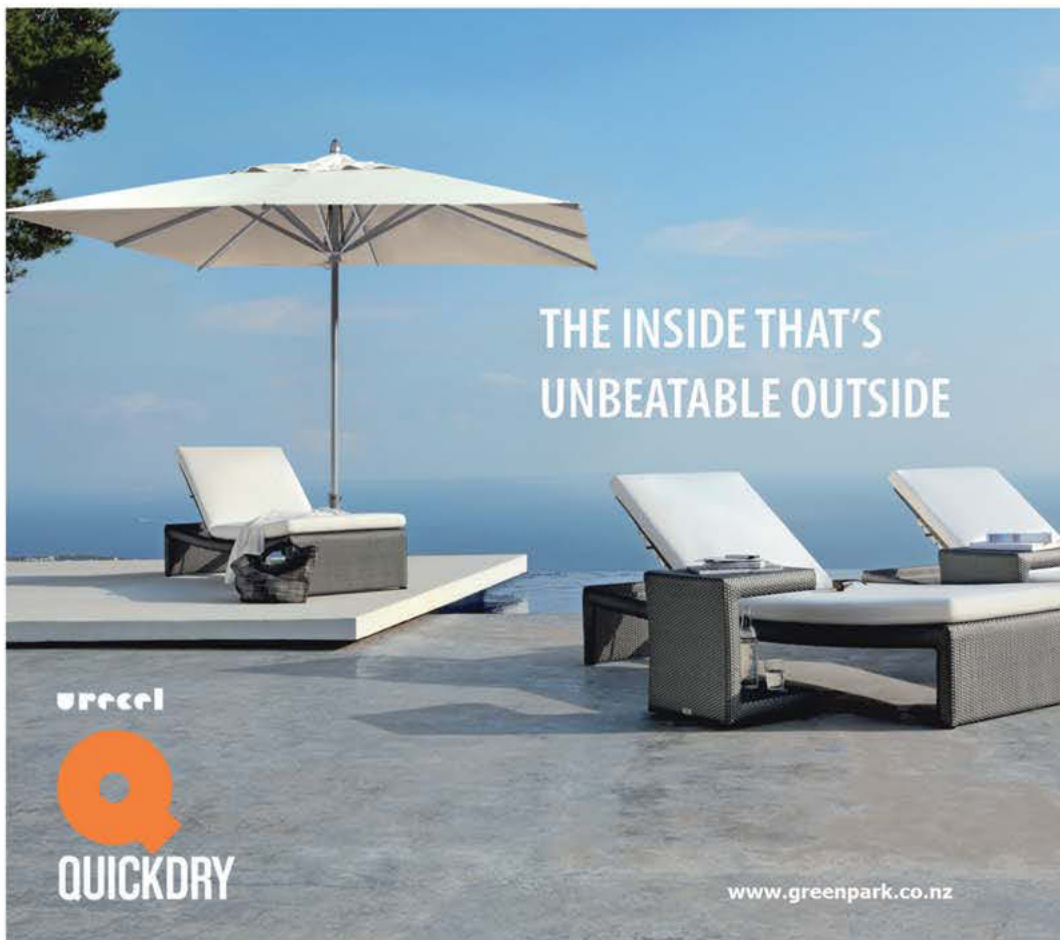


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NEXT MONTH IN

NZHOUSE & GARDEN



The blues that abound in our June issue are definitely not the miserable, wintry kind. There are happy blue touches in a family-friendly Featherston farmhouse (above) and a sky blue sideboard in the art-filled home of a very successful TV commercial creator (centre below). Elsewhere in the magazine we visit a mid-century holiday home on the Kapiti coast (left) and a nearby garden that's structured to look good all year round. Our food pages feature Asian recipes for winter.



JUNE ISSUE ON SALE 18 MAY

NATURE HAS THE EDGE

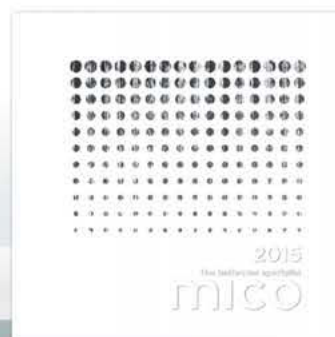
Here's a flashed-up frame a child could craft for Mother's Day
– just add a favourite print or photo for a heartfelt gift

WORDS & STYLING TRACEY STRANGE WATTS / **PHOTOGRAPH** BELINDA MERRIE



It's a truism that nature can be decorative. But common old beans? Even cannellini beans, perhaps best known as the main ingredient in a tin of baked beans, can rise to a makeover when it comes to Mother's Day. To make our pimped-up frame, we simply stuck beans to the frame's inner edge with strong, clear glue, leaving it to dry completely before adding our picture. Voila! Picture perfect. Akia Hemnes dresser \$549, akia.co.nz; white photo frame \$21 from Factory Frames, factoryframes.co.nz; ceramic milk bottle \$2 from Look Sharp Store, looksharpstore.co.nz; other items stylist's own.

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